Standardized Recipe Form

Recipe Name Lasagna Category Main Dish Recipe # Healthier Kansas Recipe 40

HACCP Process: ____ 1 – No Cook X 2 – Cook & Same Day Serve ____ 3 – Cook, Cool, Reheat, Serve ____ 4 – SOP Controlled

Ingredients	For 96 Servings		Directions: Include *step by step instructions*, the *critical control points* (specific points at which a hazard can be reduced, eliminated or prevented) and *critical limit* (time and/or temperature to be achieved to control a hazard).
	Weight	Measure	
Beef, ground, 80/20, raw (USDA)	8 lb		1. Brown beef and drain.
Onions, dehydrated	1 oz		2. Add onions, spaghetti sauce, tomatoes, and water. Stir to combine.
Spaghetti Sauce, canned		1 ½ #10 cans	**CCP: Heat to 160°F or higher for 15 seconds.**
Tomatoes, canned, low sodium, diced, drained		1 #10 can	3. Combine cottage cheese and eggs. Mix well.
Water	1 lb 12 oz		4. For 100 servings, spray 4 pans (12" x 20" x 2½") with pan release spray.
Cottage Cheese, Low-fat, 2%	6 lb		5. In each pan, spread 2 cups of meat sauce on the bottom of the pan. Then build lasagna as follows:
Egg, whole, fresh, raw, large		7 each	a) Place 8 uncooked lasagna noodles in each pan.
Lasagna Noodles, whole grain rich, dry	3 lb 4 oz		b) Spread 1 qt of meat sauce on top of noodles in each pan.
Cheese, Mozzarella, part skim, shredded (USDA)	3 lb 4 oz		c) Spread 1½ cups of egg mixture over top of meat sauce in each pan.
			d) Cover with 1¼ cups of mozzarella cheese per pan.
			e) Repeat steps a-d 1 time.
			6. Cover tightly with foil and bake:
			*Conventional oven: 350°F for 1½ hours
			*Convection oven: 325°F for 1 hour.
			7. Cut each pan 4 x 6 (24 pieces per pan). Serve hot.
			CCP: Hold hot for service at 135°F or higher.

Serving Size 1 piece (4x6) Pan Size 12" x 20" x 2½"

Yield 96 Number of Pans 4

Oven Temperature & Baking Time:

	Temperature	Minutes
Conventional	350°F	90 min
Convection	325°F	60 min

Meal Component Fulfillment (Based on Serving Size)

Serving Size: 1 piece (4x6)

2 oz	Meat/Meat Alternative		Fruit	1/2 oz	WW Grains/Breads
	Dark Green Veg.		Starchy Veg.	1/4 c	Red/Orange Veg.
	Beans/Peas		Other Veg.		

Nutrition Analysis (if available):

Serving Size: _____

____ Calories

____ Saturated Fat (g)

____ Sodium (mg)