

Lasagna with Ground Beef

Meat/Meat Alternate-Vegetable-Grains/Breads

Main Dishes

D-25

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Raw ground beef (no more than 20% fat)	3 lb 4 oz		6 lb 8 oz		1. Brown ground beef. Drain. Continue immediately. Add onions and granulated garlic. Cook for 5 minutes.
*Fresh onions, chopped OR Dehydrated onions	3 lb OR 9 oz	2 qt OR 1 qt ½ cup	6 lb OR 1 lb 2 oz	1 gal OR 2 qt 1 cup	
Granulated garlic		2 Tbsp		¼ cup	2. Add pepper, parsley, canned tomatoes, tomato paste, water, and seasonings. Heat to boiling, uncovered. Remove from heat.
Ground black or white pepper		1 tsp		2 tsp	
Dried parsley		¼ cup		½ cup	
Canned diced tomatoes, with juice	4 lb 4 oz	2 qt ¼ cup (⅔ No. 10 can)	8 lb 8 oz	1 gal ½ cup (1 ⅓ No. 10 cans)	
Canned tomato paste	1 lb 12 oz	3 cups 2 Tbsp (¼ No. 10 can)	3 lb 8 oz	1 qt 2 ¼ cups (½ No. 10 can)	
Water		3 qt		1 gal 2 qt	
†Seasonings Dried basil Dried oregano Dried marjoram Dried thyme		3 Tbsp 3 Tbsp 1 Tbsp 1 tsp		¼ cup 2 Tbsp ¼ cup 2 Tbsp 2 Tbsp 2 tsp	
Enriched lasagna noodles, uncooked (at least 0.78 oz each)	2 lb 12 oz	56 each	5 lb 8 oz	112 each	3. Assemble ingredients as follows: In steamtable pans (12" x 20" x 2 ½") which have been lightly coated with pan release spray. For 50 servings, use 2 pans. For 100 servings, use 4 pans. For each pan 1st layer-1 qt ½ cup sauce 2nd layer-14 uncooked noodles lengthwise 3rd layer-1 qt ½ cup sauce 4th layer-6 ¼ oz (1 ½ cups 1 Tbsp) cheese blend and 9 ½ oz (2 ¼ cups 2 Tbsp) mozzarella cheese 5th layer-14 uncooked noodles crosswise 6th layer-1 qt ¾ cup sauce 7th layer-6 ¼ oz (1 ½ cups 1 Tbsp) process American cheese and 9 ½ oz (2 ¼ cups 2 Tbsp) mozzarella cheese

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Cheese blend of American and skim milk cheeses, shredded	1 lb 9 oz	1 qt 2 ¼ cups	3 lb 2 oz	3 qt ½ cup
Lite mozzarella cheese, shredded	2 lb 6 oz	2 qt 1 ½ cups	4 lb 12 oz	1 gal 3 cups
4. Tightly cover pans.				
5. Bake: Conventional oven: 350° F for 1 ¼ - 1 ½ hours Convection oven: 325° F for 45 minutes CCP: Heat to 165° F or higher for at least 15 seconds.				
6. Remove pans from oven. Uncover. Let stand for 15 minutes before serving.				
7. CCP: Hold for hot service at 135° F or higher. Cut each pan 5 x 5 (25 pieces per pan).				

Comments:

*See Marketing Guide.

†Italian Seasoning Mix (see G-01, Sauces, Gravies, and Seasoning Mixes) may be used to replace these ingredients. For 50 servings, use ¼ cup 3 Tbsp 1 tsp Italian Seasoning Mix. For 100 servings, use ¾ cup 2 Tbsp 2 tsp Italian Seasoning Mix.

Marketing Guide for Selected Items

Food as Purchased for	50 Servings	100 Servings
Mature onions	3 lb 7 oz	6 lb 14 oz

SERVING:

1 piece provides 2 oz equivalent meat/meat alternate, ⅔ cup of vegetable, and ¼ serving of grains/breads.

YIELD:

50 Servings: about 22 lb 12 oz

100 Servings: about 45 lb 8 oz

VOLUME:

50 Servings: 2 steamtable pans

100 Servings: 4 steamtable pans

Tested 2004

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Nutrients Per Serving					
Calories	269	Saturated Fat	4.69 g	Iron	2.65 mg
Protein	19.88 g	Cholesterol	34 mg	Calcium	304 mg
Carbohydrate	28.35 g	Vitamin A	910 IU	Sodium	406 mg
Total Fat	8.70 g	Vitamin C	16.3 mg	Dietary Fiber	2.3 g