

<b>Recipe Name:</b>	Italian Lasagna
---------------------	-----------------

<b>Ingredients</b>	<b>Portion</b> (use these units: each, slices, cup (#__scoop), __oz ladle, teaspoon, packets, bags, oz, #10 cans)	<b>Brand</b>	<b>Item #</b>	<b>Component</b> (Office will fill in)
Ground beef	½ pound	Sysco		
Italian sausage(casing removed)	½ pound	Sysco		
Spaghetti sauce	2 jars (26 oz. each)	Sysco		
Eggs	2	Sysco		
Ricotta cheese	2 containers( 15 oz.each)	Sysco		
Shredded mozzarella	1 package ( 8 oz.)	Sysco		
Garlic powder	1 tsp.	Sysco		
Parsley flakes	1 tsp.	Sysco		
Perfect pinch Italian seasoning	1 tsp.	Sysco		
Salt	1 tsp.	Sysco		
Black pepper	¼ tsp.	Sysco		
Lasagna noodles	9 (uncooked)	Sysco		
Parmesan cheese	¼ cup( grated)	Sysco		

**Instructions**

Write step-by-step instructions here. Include details about defrosting, cooking, assembly, and storage.  
*Include if applicable: **Cooking details***

- a. pan type and size
- b. whether you line the pan with parchment paper
- c. number of items that can fit on a pan (i.e. 35 chicken patties on a bun pan)
- d. whether you cover with parchment paper and foil
- e. oven temperatures, cooking times
- f. internal temperature checks

*Include if applicable: **Packaging information*** (i.e. in an 18 oz clear plastic cup; in a large clear plastic “Smart Lock” container; wrap with Fresh Express parchment paper; wrap with blue foil)

**Last step should be: Serve immediately OR store in refrigerator/warmer until serving**

- 1) Preheat the oven to 350 degrees. Put ground beef and sausage in a large skillet on medium heat. Drain fat and then stir 4 cups of spaghetti sauce into the meat mixture.
- 2) Beat eggs in a large bowl. Add ricotta cheese, 1 ½ cups of the mozzarella cheese, garlic powder, Italian seasoning, parsley, salt and pepper into the large bowl. Mix well.
- 3) Spread about 1 cup of the meat sauce onto the bottom of the 2 ½ hotel pan. Top with noodles and spread half of the cheese mixture over the noodles. Spread half of the cheese mixture over the noodle and cheese layer once. Top with remaining cheese mix and cover with foil.
- 4) Bake for 45 minutes. Remove foil and bake for 15 minutes longer or until noodles are tender. Let it sit for 15 minutes before cutting.

**Yield:** 16

**Recipe #:** 55

