

**LASAGNA (FROZEN)**

Yield 100

Portion 9 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
430 cal	39 g	28 g	18 g	51 mg	1101 mg	377 mg

**Ingredient**

LASAGNA,WITH MEAT & SAUCE,FROZEN  
 SAUCE, TOMATO,CANNED  
 CHEESE,MOZZARELLA,SHREDDED

**Weight**

60 lbs  
 12-2/3 lbs  
 1-1/2 lbs

**Measure**

1 gal 2 qts  
 1 qts 2 cup

**Issue****Method**

- 1 Ladle 2 cups marinara sauce into steam table pans.
- 2 Remove lasagna from aluminum pans and place in steam table pans with sauce.
- 3 Follow manufacturer's directions for heating. The common method is to cook each lasagna 90 minutes at 325 F. in convection oven. If the lasagna is defrosted, cook covered for sixty minutes. Check cooking temperatures on label instructions.
- 4 Remove from oven, uncover, and sprinkle each pan with one cup shredded mozzarella. Let stand 30 minutes.
- 5 Cut the lasagna in rows of 6 pieces by 4 pieces so that each full steam table pan yields 24 portions.
- 6 Place on steam table inside an empty steam table pan to prevent lasagna from getting too hot. CCP: Hold at 140 F. for service. Holding above 140 F. will cause lasagna to be too soft to cut.

**Notes**

- 1 If frozen lasagnas are in half size pans, use two in each full size pan. Discard aluminum pans. Top lasagna with two cups sauce. Cover each pan.