

ISD #347

000178 - LASAGNA - MEXICAN : Northarvest Gro	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
HACCP Process: #2 Same Day Service Number of Portions: 50 Size of Portion: SERVINGS Alternate Recipe Name: Mexican Lasagna				? - Milk ? - Egg ? - Peanut ? - Tree Nut ? - Fish ? - Shellfish ? - Soy ? - Wheat

Ingredients	Measures	Instructions
016042 BEANS,PINTO,MATURE SEEDS,RAW.....	3 qts	1. Soak pinto beans overnight, drain and rinse. 2. Cover with water and boil until tender. 3. Drain. Process beans in food processor until smooth.
023502 USDA COMMODITY,BF,GROUND BULK/COARSE GRO... 090019 OREGANO LEAVES,DRIED..... 116630 CUMIN, GROUND..... 117188 GARLIC POWDER..... 090017 GARLIC,GRANULATED..... 090168 LASAGNA NOODLES,ENR,DRY..... 116249 CHEESE, MONTEREY JACK.....	8 lbs 1/3 CUP (ground) 1/4 cup 1/4 cup 2 Tbsp 2 lbs + 8 ozs 3 lbs	4. Brown ground beef. Drain. 5. Combine pureed beans, ground beef, oregano, cumin and garlic powder. 6. Assemble ingredients as follows: In steamtable pans (12" x 20" x 2 1/2") which have been lightly coated with pan release spray. For 50 servings, use 2 pans. Arrange 8 lasagna noodles in bottom of steamtable pan. Spred 1/4 bean mixture over noodles; sprinkle with 2 cups cheese. 7. Repeat layers, using 8 lasagna noodles and 1/4 of the bean mixture and 2 cups cheese; top with remaining 8 lasagna noodles
103931 SALSA,MEDIUM..... 014429 WATER,MUNICIPAL.....	2 qts 2 qts	8. Mix salsa and water; pour half over each pan of lasagna. 9. Bake, covered with aluminum foil: Conventional oven: 350° F for 1 1/4 -1 1/2 hours Convection oven: 325° F for 45 minutes CCP: Heat to 165° F or higher for at least 15 seconds 10. Uncover and sprinkle each pan with remaining 2 cups of cheese; bake until melted, 5 to 10 minutes longer. 11. Remove pans from oven. Uncover. Let stand for 15 minutes before serving in steamtable. 7. CCP: Hold for hot service at 140° F or higher. Cut each pan 5 x 5 (25 pieces per pan).

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Calories.....	562	Iron.....	5.69 mg	Protein.....	38.98 g	Protein.....	27.73%
Cholesterol..	94 mg	Calcium....	267.72 mg	Carbohydrates	52.38 g	Carbohydrates.	37.27%
Sodium.....	585 mg	Vitamin A..	384 IU	Total Fat....	21.58 g	Total Fat.....	34.54%
Dietary Fiber	9.47 g	Vitamin C..	3.3 mg	Saturated Fat	10.19 g	Saturated Fat.	16.30%
				Trans Fat....	0.00* g	Trans Fat.....	0.00%

* - Denotes Missing Nutrient Values