



Recipe Production

Recipe Number: LW008

Recipe Name: MEAT LASAGNA

Hot: Yes

Recipe Source: Live Well

HACCP Process Category:

Complex

Serving Description: 4"x6" piece or 8.24 oz weight

Projected Yield		Actual Yield		Leftovers	Disposition
Quantity	Serving Size	Quantity	Serving Size		
96	8.24 OUNCE				

Labor				
Employee Name	Start Time	Stop Time	Total Time	Rate

Stock Number	Description	Amount 1	Measure 1	Amount 2	Measure 2	Location
3001	BEEF GROUND FRESH 50 LB	8	Pound	8	Ounce	(Unassigned)
1311	OIL OLIVE CANOLA BLEND 10 L	1/2	Cup			(Unassigned)
9538	ONION YELLOW JMB 50 LB	2	Pound			(Unassigned)
2570	GARLIC WHOLE PEELED 5 LB	4	Ounce			(Unassigned)
9577	PEPPER GREEN LG 25 LB	11	Ounce			(Unassigned)
1024	SPICE PEPPER RED CRSHD	2	tsp			(Unassigned)
2514	TOMATO PASTE 6/103 OZ	1	Quart			(Unassigned)
7603	TOMATO SAUCE, MUIR GLEN 12/15	1	Gal.	2	Quart	(Unassigned)
1016	SPICE BASIL LEAVES BULK 5 LB	6	Tbsp			(Unassigned)
1049	SPICE OREGANO BULK 5 LB	8	Tbsp			(Unassigned)
1011	SALT KOSHER 12/3 LB	1	Tbsp	1	tsp	(Unassigned)
1022	SPICE PEPPER BLK 18OZ	2	Tbsp			(Unassigned)
2544	SPINACH BABY 4 LB	1	Pound	1	Ounce	(Unassigned)
9018	CHEESE MOZZ FRESH SHRED 20 LB	4	Pound			(Unassigned)
1509	CHEESE PARM 6/5 LB	1	Pound	14	Ounce	(Unassigned)
1524	COTTAGE CHEESE 1% 5 LB	8	Pound			(Unassigned)
1011	SALT KOSHER 12/3 LB	1	Tbsp	1	tsp	(Unassigned)
1104	SPICE PARSLEY COARSE ORG 25 OZ	6	TBSP			(Unassigned)
1112	SPICE GARLIC GRANULATED 25 LB	8	tsp			(Unassigned)
1022	SPICE PEPPER BLK 18OZ	1	Tbsp	1	tsp	(Unassigned)
3527	PASTA LASAGNA SHEETS 48/5 OZ	6	Pound			(Unassigned)
2572	MUSHROOM BUTTON 10 LB	2	Pound			(Unassigned)
2596	SQUASH GREEN ZUCC 20 LB	2	Pound	12	Ounce	(Unassigned)
9521	BROCCOLI CROWNS 20 LB	2	Pound	12	Ounce	(Unassigned)
1311	OIL OLIVE CANOLA BLEND 10 L	8	Tbsp			(Unassigned)
1011	SALT KOSHER 12/3 LB	2	Tbsp	2	tsp	(Unassigned)

Cooking Instructions			
Cooking Temperature:	0	Cooking Times:	Hours: 0 Minutes: 0
Pre-Preparation Instructions			



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Recipe source: Live Well
Ground beef yields: 74%
Onions yield 78%
Green peppers yield: 73%
Mushrooms yield 43%
Zucchini yields 86%
Broccoli yields 81%

Preparation Instructions

Cooking of meat:

1. Preheat oven to 350 degrees F.
2. Coat hotel pan with pan spray and place meat in pan (or saute in pan or stove). Break apart with a bench scrape or metal spatula. Must reach 155 degrees F for 15 seconds. Drain and set aside.
3. If using another day, cool properly (down to 70 degrees F in 2 hours, down to 40 degrees F or below in 4 hours).

Preparing of Red Sauce:

4. In a large stockpot, over med - low flame, heat oil (first ingredient amount) and saute onions until soft.
5. Add garlic, diced bell peppers, and red pepper flake. Cook until soft.
6. Add tomato paste and stir to combine.
7. Add tomato sauce, dried basil, dried oregano, salt (first ingredient amount), and black pepper (first ingredient amount).
8. Bring all to a simmer and reduce while stirring occasionally, about 30 minutes.
9. Blend thoroughly with an immersion blender. Sauce will be thin. If not, add some water to thin out, may require 1 cup per 96 servings.
10. If using another day, properly cool sauce (down to 70 degrees F in 2 hours, down to 40 degrees F or below in 4 hours).

Preparing cheese filling:

11. Set aside cheese for topping: 1.5 cups of mozzarella mixed with 1/2 cup parmesan cheese per 96 servings.
12. In a container, combine rest of the cheese (cottage cheese, parmesan, and mozzarella) and parsley, granulated garlic, and black pepper (second ingredient amount).
13. If using another day, store covered, labeled and dated in walk - in.

Veg Medley

1. Clean and prepare vegetables.
2. Heat oil (second ingredient amount) in saute pan.
3. Saute mushrooms until browned and all moisture has been cooked out.
4. Add zucchini and saute until slightly browned.
5. Add broccoli florettes and salt (second ingredient amount) and saute for 2 minutes more. Cool.

Assembly:

This is per pan, bottom to top. 4 pans per 96 servings (12.36 lbs. per pan).

Make sure noodles are completely covered with sauce.

1. Preheat oven to 375 degrees F. Coat your hotel pans with pan spray.

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|----------|---|
| Layer 1 | 1 cup red sauce, thin layer spread across pan |
| Layer 2 | 7 noodles (press into sauce, leave space in between) |
| Layer 3 | 3 1/4 cups cheese mixture |
| Layer 4 | cooked ground beef (about 2 cups) |
| Layer 5 | the cooled vegetable mixture |
| Layer 6 | 3 cups red sauce spread evenly |
| Layer 7 | 7 Noodles (press into sauce, leave space in between) |
| Layer 8 | 3 1/4 cups cheese mixture |
| Layer 9 | 7 Noodles (press into sauce, leave space in between) |
| Layer 10 | 2 cups red sauce spread evenly |
| Layer 11 | 2 cups cheese topping mixture (Mozzarella and Parmesan) |



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2. Cover hotel pans with greased parchment paper and then aluminum foil
3. Bake until lasagna reaches 165 degrees F for 15 seconds, about 45 minutes, longer if cold
4. Uncover and finish in the oven until cheese is browned. About 5 minutes
5. Let rest 10 minutes
6. Cut into 4x6 for 24 servings per pan. Hot hold until service.

Serving Instructions

Nutrient	Unit	Recipe Nutrient Value	Nutrient Value per 100 Grams	Nutrient Value per Serving	% of Calories	Missing Value
Food Energy	kcal	29,481.0264	127.4610	307.0940		
Saturated Fat	g	604.0024	2.6114	6.2917	18.44	
Sodium	mg	78,805.4079	340.7146	820.8897		
Total Trans	g	26.6683	0.1153	0.2778		*
Total Fat	g	1,358.8551	5.8750	14.1547	41.48	
Cholesterol	mg	3,793.7384	16.4022	39.5181		
Carbohydrate	g	2,271.3350	9.8201	23.6597	30.82	
Total Dietary Fiber	g	428.9588	1.8546	4.4683		
Protein	g	2,192.3942	9.4788	22.8374	29.75	
Vitamin A (RE)	RE	18,104.7840	78.2759	188.5915		
Vitamin A (IU)	IU	142,034.4970	614.0851	1,479.5260		
Vitamin C	mg	2,847.5821	12.3115	29.6623		
Calcium	mg	29,202.6172	126.2573	304.1939		
Iron	mg	391.4890	1.6926	4.0780		
Moisture	g	13,904.5918	60.1164	144.8395		*
Ash	g	404.9273	1.7507	4.2180		*



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Stock Number	Description	Units per		Cases	Broken Units	Broken Unit Description	Actual Used
		Case	Location				
3001	BEEF GROUND FRESH 50 LB	1.00	(Unassigned)	8	0.50	LB	/
1311	OIL OLIVE CANOLA BLEND 10 L	1.00	(Unassigned)	0	0.01	CONTAINER (/
9538	ONION YELLOW JMB 50 LB	1.00	(Unassigned)	2	0.00	LB	/
2570	GARLIC WHOLE PEELED 5 LB	1.00	(Unassigned)	0	0.25	LB	/
9577	PEPPER GREEN LG 25 LB	1.00	(Unassigned)	1	0.05	LB	/
1024	SPICE PEPPER RED CRSHD	1.00	(Unassigned)	0	0.14	OZ	/
2514	TOMATO PASTE 6/103 OZ	1.00	(Unassigned)	0	0.32	CAN (106 OZ)	/
7603	TOMATO SAUCE, MUIR GLEN 12/	1.00	(Unassigned)	13	0.78	JAR	/
1016	SPICE BASIL LEAVES BULK 5 LB	1.00	(Unassigned)	0	0.06	LB	/
1049	SPICE OREGANO BULK 5 LB	1.00	(Unassigned)	0	0.10	LB	/
1011	SALT KOSHER 12/3 LB	1.00	(Unassigned)	0	0.02	BOX (3 LB)	/
1022	SPICE PEPPER BLK 18OZ	1.00	(Unassigned)	0	0.44	OZ	/
2544	SPINACH BABY 4 LB	1.00	(Unassigned)	1	0.06	LB	/
9018	CHEESE MOZZ FRESH SHRED 20	1.00	(Unassigned)	4	0.00	LB	/
1509	CHEESE PARM 6/5 LB	1.00	(Unassigned)	1	0.88	LB	/
1524	COTTAGE CHEESE 1% 5 LB	1.00	(Unassigned)	8	0.00	LB	/
1011	SALT KOSHER 12/3 LB	1.00	(Unassigned)	0	0.02	BOX (3 LB)	/
1104	SPICE PARSLEY COARSE ORG 2	1.00	(Unassigned)	0	0.25	OZ	/
1112	SPICE GARLIC GRANULATED 25	1.00	(Unassigned)	0	0.06		/
1022	SPICE PEPPER BLK 18OZ	1.00	(Unassigned)	0	0.30	OZ	/
3527	PASTA LASAGNA SHEETS 48/5 O	1.00	(Unassigned)	19	0.20	SHEET	/
2572	MUSHROOM BUTTON 10 LB	1.00	(Unassigned)	2	0.00	LB	/
2596	SQUASH GREEN ZUCC 20 LB	1.00	(Unassigned)	2	0.75	LB	/
9521	BROCCOLI CROWNS 20 LB	1.00	(Unassigned)	2	0.75	LB	/
1311	OIL OLIVE CANOLA BLEND 10 L	1.00	(Unassigned)	0	0.01	CONTAINER (/
1011	SALT KOSHER 12/3 LB	1.00	(Unassigned)	0	0.04	BOX (3 LB)	/

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