



Recipe Production

Recipe Number: PF014

Recipe Name: VEGETABLE LASAGNA 9-12

Hot: Yes

Recipe Source: Plant Forward

HACCP Process Category:

Same Day

Serving Description: 12 oz weight or 2 slices

Projected Yield		Actual Yield		Leftovers	Disposition
Quantity	Serving Size	Quantity	Serving Size		
100	12 OUNCES				

Labor				
Employee Name	Start Time	Stop Time	Total Time	Rate

Stock Number	Description	Amount 1	Measure 1	Amount 2	Measure 2	Location
3527	PASTA LASAGNA SHEETS 48/5 OZ	12	Pound			(Unassigned)
TAP	WATER	4	Gal.			(Unassigned)
7603	TOMATO SAUCE, MUIR GLEN 12/15	2	Gal.	1	Quart	(Unassigned)
1011	SALT KOSHER 12/3 LB	12	TBSP			(Unassigned)
2544	SPINACH BABY 4 LB	2	Pound			(Unassigned)
9001	CHEESE MOZZ LMPS SHRED 30 LB	6	Pound			(Unassigned)
1509	CHEESE PARM 6/5 LB	13	Ounce	3 1/2	Gram	(Unassigned)
1524	COTTAGE CHEESE 1% 5 LB	4	Pound			(Unassigned)
1011	SALT KOSHER 12/3 LB	1	Tbsp	1	tsp	(Unassigned)
1020	SPICE PARSLEY FLAKE BULK 5 LB	6	Tbsp			(Unassigned)
1112	SPICE GARLIC GRANULATED 25 LB	4	tsp			(Unassigned)
1022	SPICE PEPPER BLK 18OZ	1	Tbsp			(Unassigned)
2594	SQUASH YELLOW SUMMER 20 LB	26	Pound	12 3/4	Ounce	(Unassigned)
2544	SPINACH BABY 4 LB	8	Pound			(Unassigned)
1311	OIL OLIVE CANOLA BLEND 10 L	1	Cup			(Unassigned)
9001	CHEESE MOZZ LMPS SHRED 30 LB	4	Pound			(Unassigned)

Cooking Instructions

Cooking Temperature: 0 **Cooking Times:** **Hours:** 0 **Minutes:** 0

Pre-Preparation Instructions

Recipe source: Chef Ann Foundation Plant Forward
 Yellow squash yields 83%
 4 hotel pans per 100 servings

Preparation Instructions

1. Preheat oven to 375 degrees
 2. Steam first ingredient quantity of spinach for 5 minutes and then press to remove all liquid. Add to pasta sauce and puree.
 3. Toss oil with diced yellow squash and roast until squash is browned and all liquid is gone.
 4. Mix together mozzarella (reserving 2 cups for every 100 servings), parmesan, cottage cheese, and spices.
 5. Par - cook lasagna noodles in boiling, salted water slightly less than al dente.
 6. Drain and separate noodles.
- Assembly:
1. Cover bottom of each hotel pan (1 pan for every 25 servings) with 1 cup of sauce.
 2. Lay 7 noodles down on top of sauce.



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3. Top noodles with 2.5 cups of the squash, 2 cups of the cheese mixture, and 1/2 cup of spinach.
4. Top with 3 cups of sauce and repeat the process.
5. Finish with noodles and top with 2 cups of sauce and 1/2 cup of mozzarella (topping).
6. Bake lasagna for 20 - 30 minutes until noodles are tender and lasagna is hot (135 degrees).
7. Allow to cool slightly and then cut each pan 5x5

Serving Instructions

Serve 2 slices to 9 - 12

Nutrient	Unit	Recipe Nutrient Value	Nutrient Value per 100 Grams	Nutrient Value per Serving	% of Calories	Missing Value
Food Energy	kcal	30,648.7667	59.9157	306.4877		
Saturated Fat	g	507.2858	0.9917	5.0729	14.90	
Sodium	mg	114,461.2559	223.7619	1,144.6126		
Total Trans	g	0.0000	0.0000	0.0000		*
Total Fat	g	868.5293	1.6979	8.6853	25.50	
Cholesterol	mg	1,840.1833	3.5974	18.4018		
Carbohydrate	g	3,720.8800	7.2740	37.2088	48.56	
Total Dietary Fiber	g	710.4661	1.3889	7.1047		
Protein	g	2,382.3556	4.6573	23.8236	31.09	
Vitamin A (RE)	RE	41,783.8863	81.6839	417.8389		
Vitamin A (IU)	IU	514,815.3075	1,006.4196	5,148.1531		
Vitamin C	mg	5,111.8875	9.9933	51.1189		
Calcium	mg	47,015.8302	91.9119	470.1583		
Iron	mg	637.1125	1.2455	6.3711		
Moisture	g	38,212.3735	74.7019	382.1237		*
Ash	g	558.4901	1.0918	5.5849		*

Stock Number	Description	Units per		Cases	Broken Units	Broken Unit Description	Actual Used
		Case	Location				
3527	PASTA LASAGNA SHEETS 48/5 O	1.00	(Unassigned)	38	0.40	SHEET	/
TAP	WATER	1.00	(Unassigned)	0	0.00	UNLIMITED	/
7603	TOMATO SAUCE, MUIR GLEN 12/	1.00	(Unassigned)	20	0.67	JAR	/
1011	SALT KOSHER 12/3 LB	1.00	(Unassigned)	0	0.11	BOX (3 LB)	/
2544	SPINACH BABY 4 LB	1.00	(Unassigned)	2	0.00	LB	/
9001	CHEESE MOZZ LMPS SHRED 30 I	1.00	(Unassigned)	6	0.00	LB	/
1509	CHEESE PARM 6/5 LB	1.00	(Unassigned)	0	0.82	LB	/
1524	COTTAGE CHEESE 1% 5 LB	1.00	(Unassigned)	4	0.00	LB	/
1011	SALT KOSHER 12/3 LB	1.00	(Unassigned)	0	0.02	BOX (3 LB)	/
1020	SPICE PARSLEY FLAKE BULK 5 L	1.00	(Unassigned)	0	0.02	LB	/
1112	SPICE GARLIC GRANULATED 25	1.00	(Unassigned)	0	0.03		/
1022	SPICE PEPPER BLK 18OZ	1.00	(Unassigned)	0	0.22	OZ	/
2594	SQUASH YELLOW SUMMER 20 LI	1.00	(Unassigned)	26	0.80	LB	/
2544	SPINACH BABY 4 LB	1.00	(Unassigned)	8	0.00	LB	/
1311	OIL OLIVE CANOLA BLEND 10 L	1.00	(Unassigned)	0	0.02	CONTAINER (/
9001	CHEESE MOZZ LMPS SHRED 30 I	1.00	(Unassigned)	4	0.00	LB	/



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Printed: 09/19/2019 4:52 AM

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