## Recipe Name: Beef Sausage Lasagna Recipe No: Kansas Beef Council Food Based Standardized Recipe Form

Ingredients	100 Servings		<u>50</u> Servings		Directions		
	Weight	Measure	Weight	Measure			
Raw ground beef (80% lean)	11 lb		5 1/2 lb		Combine fennel seed, coriander, garlic powder, paprika, black pepper and crushed		
Fennel seed		1/3 cup		8 tsp	red pepper, as desired, in large bowl; ble		
Ground coriander		4 tsp		2 tsp	well. Add ground beef; mix thoroughly but lightly. Brown beef, breaking into ½-inch		
Garlic powder		4 tsp		2 tsp			
Paprika		4 tsp		2 tsp	crumbles and stirring occasionally until inter tomporture reaches 160°E * Stir in marine		
Ground black pepper		4 tsp		2 tsp	temperature reaches 160°F.* Stir in marin and tomatoes. *		
Crushed red pepper (optional)		2-4 tsp		1-2 tsp	Combine ricotta cheese, eggs and spinach in		
Marinara sauce	16 lb		8 lb		large bowl.		
Canned diced tomatoes	16 lb		8 lb		Preheat oven to 375°F. Using nonstick		
Part-skim ricotta cheese	5 lb		2 ½ lb		cooking spray, grease four (2-inch) full-s		
Raw Liquid eggs	24 oz		12 oz		<ul> <li>hotel pans. In each pan, spread 4 cups b</li> </ul>		
Frozen chopped spinach, thawed, squeeze dry	4 lb		2 lb		<ul> <li>sauce in bottom. Top beef sauce with 4-1 ounces noodles, arranged in a single laye covering the entire pan; press noodles lig</li> </ul>		
Whole grain lasagna noodles, oven ready	72 oz		36 oz		into sauce. Spread one-quarter ricotta mixt over noodles in each pan. Sprinkle each pa		
Shredded mozzarella cheese Parmesan cheese (optional)	4 lb		2 lb		with 1-1/2 cups mozzarella cheese. Add second layer of 4-1/2 ounces noodles to pa		
				as needed	Add 4-1/2 cups remaining beef sauce. Sprinkle 1 cup remaining mozzarella. Cover each pan with aluminum foil.		
					Bake until noodles are tender, 30 to 40 minutes or until internal temperature is 16		
					Remove foil and bake until cheese is melted and begins to brown, 5 to 10 minutes. Remove from oven and let stand for 15 minutes.		

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	Garnish with Parmesan cheese, as desired.
	Serve hot. CCP: Heat to 160°F or higher for 15 seconds. CCP: Hold hot for service at 135°F or higher.
	CCP: Hold at 41°F or below for cold service.
	Components: 2.25 oz eq M/MA; 0.5 oz eq Grains; 0.5 cup Vegetables (Red/Orange Sub- Group)
	Serving Size: 1 slice of lasagna. Cut each hotel pan 3 by 4 (3 across, 4 down) so each pan is ~12 pieces. The other 1 serving can be made from pieces left over.
	HACCP Process 2: * Cooking times are for fresh or thoroughly thawed ground beef. Ground beef should be cooked to an internal temperature of 160°F. Color is not a reliable indicator of ground beef doneness.

Provides:

Yield: 50 servings:

Serving Size: 265.0 gm (Weight or Volume

100 servings:

Serving Size: 265.0 gm (Weight or Volume)

## **Nutrients per Serving**

Calories	306	Dietary Fiber	5.1 gm	Vitamin B12	1.4 mcg
Protein	22.0 gm	Total Sugar (not added sugar)	6.7 gm	Iron	2.8 mg
Carbohydrate	26.0 gm	Cholesterol	50.0 mg	Vitamin B6	0.3 mg
Fat	13.1 gm	Sodium	686.0 mg	Selenium	18.2 mcg
Saturated Fat	5.5 gm	Zinc	3.4 mg	Phosphorus	253.0 mg

A serving of this recipe is an excellent source of protein, dietary fiber, niacin, riboflavin, vitamin B12, selenium, zinc, and phosphorus and a good source of vitamin B6, iron, and potassium.