Recipe Name: Beef Sausage Lasagna

Recipe Source: Kansas Beef Council

Food Based Standardized Recipe Form

Ingredients	100 Servings		<u>50</u> Servings		Directions			
	Weight	Measure	Weight	Measure	1			
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; blend			
Ground coriander		4 tsp		2 tsp	well. Add ground beef; mix thoroughly but			
Garlic powder		4 tsp		2 tsp	lightly. Brown beef, breaking into ½-inch crumbles and stirring occasionally until international transfer and the second statement of the second state			
Paprika		4 tsp		2 tsp				
Ground black pepper		4 tsp		2 tsp	 temperature reaches 160°F.* Stir in marinara 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-size			
Raw Liquid eggs	24 oz		12 oz		hotel pans. In each pan, spread 4 cups beef			
Frozen chopped spinach, thawed, squeeze dry	4 lb		2 lb		sauce in bottom. Top beef sauce with 4-1/2 ounces noodles, arranged in a single layer, covering the entire pan; press noodles lightly			
Whole grain lasagna noodles, oven ready	72 oz		36 oz		into sauce. Spread one-quarter ricotta mixture over noodles in each pan. Sprinkle each pan			
Shredded mozzarella cheese	4 lb		2 lb		with 1-1/2 cups mozzarella cheese. Add second layer of 4-1/2 ounces noodles to pan Add 4-1/2 cups remaining beef sauce.			
Parmesan cheese (optional)				as needed	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 165°F. 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.			

	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

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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.