

Recipe Name: Beef Sausage Lasagna

Recipe Source: Kansas Beef Council

Food Based Standardized Recipe Form

Ingredients	100 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Raw ground beef (80% lean)	11 lb		5 1/2 lb		<p>Combine fennel seed, coriander, garlic powder, paprika, black pepper and crushed red pepper, as desired, in large bowl; blend well. Add ground beef; mix thoroughly but lightly. Brown beef, breaking into ½-inch crumbles and stirring occasionally until internal temperature reaches 160°F.* Stir in marinara and tomatoes. *</p> <p>Combine ricotta cheese, eggs and spinach in large bowl.</p> <p>Preheat oven to 375°F. Using nonstick cooking spray, grease four (2-inch) full-size hotel pans. In each pan, spread 4 cups beef sauce in bottom. Top beef sauce with 4-1/2 ounces noodles, arranged in a single layer, covering the entire pan; press noodles lightly into sauce. Spread one-quarter ricotta mixture over noodles in each pan. Sprinkle each pan 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. Sprinkle 1 cup remaining mozzarella. Cover each pan with aluminum foil.</p> <p>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.</p>
Fennel seed		1/3 cup		8 tsp	
Ground coriander		4 tsp		2 tsp	
Garlic powder		4 tsp		2 tsp	
Paprika		4 tsp		2 tsp	
Ground black pepper		4 tsp		2 tsp	
Crushed red pepper (optional)		2-4 tsp		1-2 tsp	
Marinara sauce	16 lb		8 lb		
Canned diced tomatoes	16 lb		8 lb		
Part-skim ricotta cheese	5 lb		2 ½ lb		
Raw Liquid eggs	24 oz		12 oz		
Frozen chopped spinach, thawed, squeeze dry	4 lb		2 lb		
Whole grain lasagna noodles, oven ready	72 oz		36 oz		
Shredded mozzarella cheese	4 lb		2 lb		
Parmesan cheese (optional)				as needed	

