

Extended Recipe Report

Recipe Number: V 000 02 Portions Requested: 100 Portion Size: 6 OZ

POS Display Name:

Recipe Name: Vegetable lasagna

Recipe Cost Per Portion: 0.21 CostW/Condiments: 0.25

Nutritional Information

G4G:	Calories:	Carbohydrates (G):	Sugars (G):
Protein (G):	Fat(G):	Sat Fat (G):	Cholesterol (MG):
Sodium (MG):	Sodium Level:	Calcium (MG):	Fiber (G):

	<u>Ingredients</u>	<u>Quantity &</u>	<u>Weight</u>	
		<u>Unit Of Measure</u>	<u>LBS</u>	<u>OZS</u>
1	PASTA, LASAGNA DRY 12/1 LB DAK/G	36 EA		6
2	SALT, FOOD SERVICE, IODIZED, 12/4 LB BX, DRY	1 1/3 TBS		
2	GARLIC FRESH 5LB	8 TBS		
	ONIONS, YELLOW, DRY, JUMBO, US#1, 1/50 LB CS	1 QT		6
3	BROCCOLI CROWNS, CHL, US#1, 5 LB CS	4 LBS	4	
3	SPINACH, CHL, BABY, 1/4 LB PG	4 LBS	4	
3	SQUASH ZUCCHINI GREEN 5#	1 QT		3
5	MILK ALT, SS, SOY, VAN, ORGANIC, 24/8 FL OZ ASEPTIC CO	1 QT		3
5	FLOUR, WHEAT, GEN PURPOSE, BLEACHED, 4/10 G/MDL	8 OZS		
5	PEPPER ELD, PEPPER SUPREME, W/0 MSG, 21 OZ CO, 1 LB SIZE CO	2 TSPS		
5	SALT, FOOD SERVICE, IODIZED, 12/4 LB BX, DRY	1 1/3 TBS		

Recipe Instructions

PREPARATION

1. PUT NOODLES IN BOILING WATER WITH 1 TSP. SALT. COOK TILL TENDER, ABOUT 10-12 MINUTES.
2. SWEAT ONIONS AND GARLIC
3. ADD ZUCCHINI, BROCCOLI AND BABY SPINACH. COOK FOR 10 MINUTES.
4. LAYER WITH ALFREDO ON BOTTOM, NOODLES, AND VEGETABLES, REPEAT WITH TOP LAYER OF SAUCE ALFREDO

1. MELT EARTH BALANCE
2. ADD FLOUR AND COOK UNTIL IT EMITS A NUTTY AROMA
3. ADD SOY MILK, WATER, SALT, AND PEPPER STIR AND COOK UNTIL THICK AND BUBBLY

HACCP CRITICAL CONTROL POINT: HEAT TO A TEMPERATURE OF 140 F FOR 15 SECONDS
 HACCP CRITICAL CONTROL POINT: HOLD AT INTERNAL TEMPERATURE OF 135 FOR ABOVE.
 HACCP CRITICAL CONTROL POINT: REHEAT LEFTOVER PRODUCE TO 165 FOR HIGHER; REHEAT PRODUCT ONLY ONCE

*** END OF RECIPE V 000 02 ***