

Lasagna - CACFP

General Information

Recipe #	Category	Source
2012209	Lunch Entree 	Local

Ingredients

Name	Quantity	Quantity + 2
Vegetable oil, palm kernel	1 tbsp.	
Beef, ground, 90% lean meat / 10% fat, raw	3 lbs., 6 oz.	
Onions, raw	1 lbs., 12 oz.	
Garlic, raw	2 tbsp.	
Redpack Tomato Paste, 111oz Can - CS of 6	1 ½ c.	
Furmanos; 1/15OZ Tomato Sauce - Low Sodium	1 pt., 1 c.	
Spices, pepper, black	1 tsp. ground	
Spices, garlic powder	1 tbsp.	
Spices, marjoram, dried	1 ½ tsp.	
Spices, oregano, dried	1 tbsp. leaves	
Spices, parsley, dried	2 tbsp.	
Spices, thyme, dried	1 tsp. leaves	
Salt, table	1 ½ tsp.	
Beverages, water, tap, municipal	1 pt., 1 ½ c.	
Tomatoes, red, ripe, raw, year round average	1 pt., 1 c. chopped or sliced	
Pasta, whole grain, 51% whole wheat, remaining enriched semolina, dry (Includes foods for USDA's Food Distribution Program)	2 qt., 1 ½ c. lasagne	
Cheese, mozzarella, nonfat	1 lbs., 9 oz.	

Preparation Instructions

HACCP Process: #3 - Complex Food Preparation

1. In a large braising pan, heat oil. Add ground beef, 1 tsp salt, and 1/2 tsp of pepper. Brown well. Drain. Add onions and garlic and cook a few minutes more. Add tomato paste, 2 cups tomato sauce, remaining salt and pepper, garlic powder, marhoram, oregano, parsley, thyme, and water. Heat until boiling, simmer for 10-15 minutes.
2. Cook pasta noodles according to package instructions. Drain well in colander over cold running water. Lay noodles out on a sheet pans to make assembly easier.
3. Assemble ingredients as follows: in 2 inch hotel pans that have been lightly coated with pan spray. Use 1-2 inch pan for every 25 servings.
4. For each pan: place 3 cups of diced tomatoes and 1 cup of tomato sauce in the bottom of the pan and layer noodles, sauce and cheese and repeat until pan is full. Top with 1 cup of tomato sauce and cheese.
5. Bake in a 350 degree oven for 45 minutes. Cover with foil the last 15 minutes. Let pans sit at room temperature for at least 15 minutes before cutting. Cut each pan into 25 servings.

Separate raw animal foods, such as eggs, fish, meat, and poultry, from ready-to-eat foods, such as lettuce, cut melons, and lunch meats during receiving, storage, and preparation.

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross



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Serving Size	Yield
1 Cup	25.00

Nutrition Facts

Serving Size 1 Cup (257 gm)		
Amount Per Serving		
Calories		316.012
		% Daily Value*
Total Fat	7.678 gm	11.813%
Saturated Fat	2.994 gm	14.972%
Trans Fat	0.331* gm	
Cholesterol	44.906* mg	14.969%
Sodium	428.256 mg	17.844%
Total Carbohydrate	35.819 gm	11.94%
Dietary Fiber	5.674 gm	22.696%
Total Sugars	6.187 gm	
Includes 0.000 * gm of Added Sugars		
Protein	27.221 gm	54.442%
Vitamin A	47.990* mcg RAE	5.332%
Vitamin C	7.416* mg	12.36%
Vitamin D	0.061* mcg	0.306%
Calcium	309.027 mg	30.903%
Iron	3.197 mg	17.76%
Potassium	576.844 mg	12.273%
Saturated Fat % of Calories		8.528 %
Added Sugar % of Calories		0.000 %
* Indicates missing Nutrient Information.		
^ Indicates user added nutrient.		

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

Meal Components

Component	Measurement
Meat/Meat Alternates	2 oz

contamination.

Remove products from storage using oldest pack date first. If frozen, keep product in original packaging and place in a pan(s). Place in cooler following proper HACCP storage guidelines to prevent cross-contamination.

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

If a recipe contains a combination of meat products, cook the product to the highest required temperature.

CCP: Heat to 165° F or higher for at least 15 seconds.

Remove product from oven. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Cool to 70 °F within 2 hours and to 40 °F or lower within an additional 4 hours.

CCP: Record time and internal temperature of completed recipe on daily log.

Grains	1 oz
Red/Orange	0.25 cups

Added Sugar Limitations i

Not applicable.

Dates

Last Updated	Created
10-31-2025	10-31-2025

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