Lasagna (154)

(Lasagna MC154)

Meat/Meat Alternate-Vegetable-Grains/Breads

Source: MS Cycles Revised

Ingredients	*50* Servings		*100* Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Raw Ground Beef (no more than 24% fat).	9 lb.	. . . . .	18 lb.	. . . . .	. . . . .	1. Brown ground beef and drain. Press draining beef to remove excess fat. After draining ground beef, continue cooking. Add onions. Cook for 5 minutes.
Dehydrated Onions.	6 oz.	1 ¾ cups. . .	12 oz.	3 ½ cups. . . .	. . . . .	
OR	**OR**	**OR**	**OR**	**OR**		
Fresh Onions, Chopped. . .	3 lb.	2 qt.	6 lb.	1 gal.	. . . . .	
Canned Tomatoes, with Liquid, Chopped.	4 lb 4 oz. . .	2/3 No. 10 can	8 lb 8oz. . .	1 1/3 #10 cans	. . . . .	2. Add canned tomatoes, tomato paste, water, and seasonings. Heat to boiling, uncovered. Remove from heat.
Tomato Paste.	1 lb 12 oz. .	¼ No. 10 can	3 lb 8 oz. . .	½ No. 10 can	. . . . .	
Water.	. . . . .	3 qt.	. . . . .	1 gal 2 qt. . . .	. . . . .	
Spaghetti Seasoning Mix. .	. . . . .	1 box.	. . . . .	2 boxes. . . .	. . . . .	
Lasagna Noodles, Uncooked	2 lb 2 oz. . .	. . . . .	4 lb 4 oz. . .	. . . . .	. . . . .	3. Assemble ingredients as follows: For 50 servings, use 2 steam table pans (12"X20"X2½"). For 100 servings, use 4 steam table pans (12"X20"X2½"). 1st layer: 1 qt ½ cup meat sauce 2nd layer: 10 uncooked noodles, lengthwise 3rd layer: 1 qt ½ cup meat sauce 4th layer: 16 ½ oz mozzarella cheese (4 ¼ cups) 5th layer: 10 uncooked noodle, crosswise 6th layer: 1 qt ¾ cup meat sauce 7th layer: 15 oz mozzarella cheese (3 ¾ cups)
Mozzarella Cheese, Shredded.	3 lb.	2 qt 3 cups. .	6 lb.	1 gal 1½ qt. . .	. . . . .	
						4. Tightly cover pans with aluminum foil.
						5. To bake: Conventional Oven: 350°F for 1 ¼-1 ½ hours Convection Oven: 325°F for 45 minutes *CCP: Internal temperature must register 165°F for 15 seconds at completion of cooking process.*
						6. Remove pans from oven. Loosen aluminum foil allowing steam to escape, but do not uncover. Let stand for 15 minutes before serving. 7. Cut each pan 5X5 (25 pieces per pan).

Serving: 1 piece provides 2 oz meat/meat alternate, 3/8 cup vegetable, and ¾ grains/breads.

Yield: 50 servings: 2 full-size steam table pans
100 servings: 4 full-size steam table pans

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Lasagna (Continued)

Nutrients Per Serving:
***Denotes Missing Nutrient Values**

Calories	334		Iron	2.46	Mg	Protein	25.65	G	Percent ⇒	Protein	30.69%
Cholesterol	79*	Mg	Calcium	215.95	Mg	Carbohydrates	24.06	G	Of ⇒	Carbohydrates	28.80%
Sodium	1313	Mg	Vitamin A	130	RE	Total Fat	13.26	G	Calories ⇒	Total Fat	35.71%
Dietary Fiber	2.07*	G	Vitamin C	11.97	Mg	Saturated Fat	6.07	G	From ⇒	Saturated Fat	16.34%

Production Notes:

Serving Notes:

Purchasing Guide:
Use commodity products when available

Miscellaneous Notes:

John Wayne Casserole (150)

(John Wayne Casserole MC150)

Meat/Meat Alternate-Grain/Bread

Source: MS Cycles II

Ingredients	60 Servings Weight	60 Servings Measure	120 Servings Weight	120 Servings Measure	For ___ Servings	Directions
Raw Ground Beef Taco Seasoning Water	10 lb 8 oz. 1 lb. 	 3 qt 2 cups.	21 lb. 2 lb. 	 1 ¾ gal.		1. Cook and drain ground beef. Combine taco seasoning and water and add to ground beef mixture. Simmer for 10 minutes. Keep warm to combine with other ingredients. *CCP: Internal temperature of product must register 165°F for 15 seconds at completion of cooking process.*
Sour Cream American Cheddar Cheese Mayonnaise Fresh Onions, Diced	 1 lb 12 oz. 	1 qt 3 cups. 1 qt 1 ½ cups 1 ¾ cups.	 3 ½ lb. 	3 ½ qt. 2 ¾ qt. 3 ½ cups.		2. Combine sour cream, cheese for filling, mayonnaise, and onion. Set aside.
Bakery Flour Mix Water	4 lb. 	 1 qt.	8 lb. 	 2 qt.		3. Stir biscuit mix and water to form a soft dough. Pat dough in the bottom and a half inch of sides of 2 ½"X12"X20" pan sprayed with vegetable spray.
Fresh Tomatoes, Sliced Green Peppers Jalapeño Peppers, Nacho Sliced American Cheddar Cheese, Shredded	 1 lb 2 oz. 1 lb 6 oz.	1 cup. ¼ gal. 	 2 ¼ lb. 2 ¾ lb.	2 cups. ½ gal. 		4. On top of biscuit mix, evenly distribute ingredients as follows: 1) 5½ cups of ground beef mixture 2) 40 slices tomatoes 3) 1¼ cup green peppers 4) ½ cup drained jalapeños 5) 6 cups of sour cream mixture 6) 2 cups shredded cheese
						5. Bake in 325°F convection oven for 30-45 minutes or until edges of dough are lightly brown. Portion size: cut pan 4X6 for 24 servings *CCP: Heat product to minimum internal temperature of 165°F or according to package directions.* *CCP: Hold and maintain product at a minimum temperature of 135°F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled, and dated.*

Serving: 1 serving provides 2 oz meat/meat alternate and 1 grain/bread.

Yield: 60 servings: 2 ½ steam table pans
120 servings: 5 steam table pans

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John Wayne Casserole (Continued)

Nutrients Per Serving:
***Denotes Missing Nutrient Values**

Calories	589		Iron	2.59	Mg	Protein	22.54	G	Percent ⇒	Protein	15.31%
Cholesterol	95*	Mg	Calcium	259.56	Mg	Carbohydrates	27.25	G	Of ⇒	Carbohydrates	18.51%
Sodium	1330	Mg	Vitamin A	143	RE	Total Fat	41.88	G	Calories ⇒	Total Fat	64.01%
Dietary Fiber	0.87*	G	Vitamin C	8.74	Mg	Saturated Fat	14.34*	G	From ⇒	Saturated Fat	21.92%

Production Notes:
Do not substitute canned tomatoes for fresh sliced tomatoes.

For elementary grades, you may want to eliminate the jalapeño peppers.

Serving Notes:

Purchasing Guide:
Use commodity products when available

Miscellaneous Notes:

Italian Rotini Casserole (148)

(Italian Rotini Casserole MC148)

Meat/Meat Alternate-Vegetable-Grain/Bread

Source: MS Cycles II

Ingredients	*50* Servings		*100* Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Water		4 gal.		8 gal.		1. Heat water to rolling boil. Add salt.
Table Salt		1/4 cup.		½ cup.		2. Slowly add rotini. Stir constantly until water boils again. Cook for approximately 8 minutes or until tender, stirring occasionally. Do not overcook. Drain well. Set aside for Step 4.
Spiral Pasta	4 lb 8 oz.		9 lb.			
Raw Ground Beef (no more than 24% fat)	8 lb 10 oz.		17 lb 4 oz.			3. Brown ground beef. Drain. Add onions and cook for 5 minutes.
Fresh Onions, Diced	1 lb 3¼ oz.		2 lb 6 3/8 oz			
Canned Tomato Paste		1/4 No. 10 can		½ No. 10 can		4. Add tomato paste, tomatoes, stock or water, pepper, garlic powder, seasoning mix and rotini to meat mixture. Combine and cook over medium heat, uncovered, until heated through, 5-10 minutes.
Tomatoes, Diced	3 lb 2 7/8 oz.		6 lb 6 oz.			
Beef Stock		1 qt 2 cups.		3 qt.		
Black Pepper		½ Tbsp.		1 Tbsp.		
Garlic Powder		1 Tbsp.		2 Tbsp.		
Italian Seasoning	1 1/3 oz.		2 5/8 oz.			
American Cheese, Grated	1 lb.		2 lb.			
						5. Pour into serving pans. Portion about 7 ½ quarts per 4" deep full-size steam table pan.
						6. Sprinkle shredded cheese (if used) evenly over pans. Bake at 350°F for 15 minutes. *CCP: Internal temperature of product must register 165°F for 15 seconds at completion of cooking process.*
						7. Portion ¾ cup per serving using a 6 oz spoodle. *CCP: Hold and maintain product at a minimum temperature of 135°F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled, and dated.*

Serving: 1 serving provides 2 oz. meat/meat alternate and 1 serving grains/ breads

Yield: 50 servings: about 2 1/3 gallons
100 servings: about 4 2/3 gallons

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Italian Rotini Casserole (Continued)

Nutrients Per Serving:
***Denotes Missing Nutrient Values**

Calories	329		Iron	2.88	Mg	Protein	21.63	G	Percent ⇒	Protein	26.26%
Cholesterol	54	Mg	Calcium	78.62	Mg	Carbohydrates	34.04	G	Of ⇒	Carbohydrates	41.33%
Sodium	1032	Mg	Vitamin A	167	RE	Total Fat	11.77	G	Calories ⇒	Total Fat	32.15%
Dietary Fiber	2.61	G	Vitamin C	10.46	Mg	Saturated Fat	5.09	G	From ⇒	Saturated Fat	13.89%

Production Notes:
Do not overcook rotini. This increases the volume.

Serving Notes:

Purchasing Guide:
Use commodity products when available

Miscellaneous Notes: