

AFSA High School Food Service

Recipe Number: _____ 24

Recipe: Lasagna


Servings: _____ 24

Serving Size: 1 Piece

Meal Components per serving													
Meat/Meat Alternative:	<table border="0"> <tr> <td>3 oz. Beef</td> <td>Vegetables:</td> </tr> <tr> <td>2 oz. Cheese</td> <td>Dark Green: _____</td> </tr> <tr> <td>_____</td> <td>Red/Orange: <u>1/4 Cup</u></td> </tr> <tr> <td>_____</td> <td>Starchy: _____</td> </tr> <tr> <td>_____</td> <td>Beans: _____</td> </tr> <tr> <td>_____</td> <td>Other: _____</td> </tr> </table>	3 oz. Beef	Vegetables:	2 oz. Cheese	Dark Green: _____	_____	Red/Orange: <u>1/4 Cup</u>	_____	Starchy: _____	_____	Beans: _____	_____	Other: _____
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2 oz. Cheese	Dark Green: _____												
_____	Red/Orange: <u>1/4 Cup</u>												
_____	Starchy: _____												
_____	Beans: _____												
_____	Other: _____												
Whole Grain:	_____												
Fruit:	_____												

Ground Beef	4 1/2 Lbs.
Mozzarella Cheese	2 Lbs.
Marinara Sauce	2 Quarts
Cottage Cheese	2 Lbs.
Noodles	6 sheets

- 1 Cook Beef
- 2 Layer Noodles, Beef, Sauce and Cheese
3 Times
- 3 Bake



(Make it look like this.)

All recipes are subject to relevant HACCP procedures from the AFSA High School Food Safety Plan