

# Vegetarian Lasagna



Recipe Rating	
Total Time	75 Minutes
Cooking Time	60 Minutes
Total Labour	15 Minutes
Knife Skills	Basic

Equipment
Chef's knife/Peeler/Cutting Board
Spatula/Spoon
Mixing Bowl or Pan
½ size- 2" deep production pans
Bulk Retherm Cart (or regular oven)
<b>or</b> Tray Service Retherm Cart

Nutrition Facts	
Valeur nutritive	
Per 1 serv (193g) / par 1 serv (193g)	
Amount	% Daily Value
Teneur	% valeur quotidienne
<b>Calories / Calories</b> 390	
<b>Fat / Lipides</b> 13g	<b>20%</b>
Saturated / satures 8g	
+ Trans / trans 0g	<b>39%</b>
<b>Cholesterol / Cholesterol</b> 40mg	
<b>Sodium / Sodium</b> 340mg	<b>14%</b>
<b>Carbohydrate / Glucides</b> 49g	<b>16%</b>
Fibre / Fibres 3g	<b>11%</b>
Sugars / Sucres 4g	
<b>Protein / Proteines</b> 18g	
Vitamin A / Vitamine A	
Vitamin C / Vitamine C	<b>20%</b>
Calcium / Calcium	<b>25%</b>
Iron / Fer	<b>20%</b>

# Vegetarian Lasagna

	25 Portions		50 Portions	
	Metric	Standard	Metric	Standard
Lasagna Noodles, No Cook Type	1.5 Kg	3.31 Lbs	3 Kg	6.62 Lbs
Tomatoes, Canned	2 Kg	4.41 Lbs	4 Kg	8.82 Lbs
Onions, Fresh, Diced	165 gm	5.82 oz	330 gm	11.64 oz
Mushrooms, Fresh, Sliced	250 gm	8.82 oz	500 gm	17.64 oz
Cheddar Cheese, Shredded	900 gm	2 Lbs	1.8 Kg	4 Lbs

## Method

1. Wash and slice mushrooms. Peel and dice onions.

Open tomatoes but do not drain liquid.



2. In ½ size- 2” deep production pans that have been prepared with nonstick spray, layer the lasagna with noodles, tomatoes, vegetables and some cheddar cheese.

Repeat for 2 thick layers or 3 thinner layers.



3. Place pans in Multigen for 60 minutes.

**Bulk:** remove from Multigen and cut square portions and serve alone or with a side dish.

**Cold Plating:** allow to cool and plate alone or with a side dish. Place on the hot side of the tray to retherm prior to service.



4. Serve Hot.



Garnish: **Finely chopped herbs or a thin tomato sauce on top**

Food Accompany: **Appropriate vegetable or side salad**