



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) or Tray Service Retherm Cart	

Nutrition Facts

Valeur nutritive

Per 1 serv (193g) / par 1 serv (193g)

Amount	% Daily Value
Teneur	% valeur quotidienne
Calories / Calories	390
Fat / Lipides	13g 20%
Saturated / saturates	8g 39%
+ Trans / trans	0g 0%
Cholesterol / Cholesterol	40mg
Sodium / Sodium	340mg 14%
Carbohydrate / Glucides	49g 16%
Fibre / Fibres	3g 11%
Sugars / Sucres	4g
Protein / Proteines	18g
Vitamin A / Vitamine A	
Vitamin C / Vitamine C	20%
Calcium / Calcium	25%
Iron / Fer	20%

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

	<p>1. Wash and slice mushrooms. Peel and dice onions.</p> <p>Open tomatoes but do not drain liquid.</p>
	<p>2. In $\frac{1}{2}$ size- 2" deep production pans that have been prepared with nonstick spray, layer the lasagna with noodles, tomatoes, vegetables and some cheddar cheese.</p> <p>Repeat for 2 thick layers or 3 thinner layers.</p>
	<p>3. Place pans in Multigen for 60 minutes.</p> <p>Bulk: remove from Multigen and cut square portions and serve alone or with a side dish.</p> <p>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.</p>
	<p>4. Serve Hot.</p>
<p>Garnish: Finely chopped herbs or a thin tomato sauce on top</p> <p>Food Accompany: Appropriate vegetable or side salad</p>	