

GR-259623 · Mushroom Eggplant Lasagna · 2 oz · 100 servings

 Grain: 1

 Meat: 1 1/4

 Red/Orange: 1/4

 Other Veg: 1/2

 Milk

 Wheat

Preparation Instructions

Eggplant, raw 10.938 eggplant, unpeeled (approx 1-1/4 lb)	Oil, extra virgin olive, salad or cooking 3.906 tbsp	Onions, raw 17.188 medium (2-1/2" dia)
Peppers, sweet, green, raw 3.906 lb	Carrots, baby, raw 7.813 lb	Oil, PAM cooking spray, original 4.688 spray , about 1/3 second (1 NLEA serving)
Noodle, Lasagna Sheets 6 1/4 lb	Salt, table 2.083 tbsp	Spices, pepper, black 8.594 tbsp, ground
Spices, oregano, dried 8.594 tsp, ground	Spices, onion powder 4.167 tbsp	Spinach, raw 1.172 pt
Marinara Sauce 12 1/2 lb	Cheese, mozzarella, whole milk 7.813 lb	Spices, thyme, dried 15 5/8 tbsp, ground
Spices, pepper, red or cayenne 5.859 tsp		

1. Toss the **eggplant slices** with **olive oil** and place on a baking sheet. Cook at 400 °F for 15-17 minutes.
2. Prepare **fresh roasted mushrooms** by following the recipe below.
3. Prepare **onions**, **peppers**, and **carrots**.
4. Place carrots, pepper, and onions on a baking sheet sprayed with **cooking oil**. Bake 400 °F for 15-17 minutes.
5. Follow package instructions to cook **noodles** "al dente" / soft bite, not mushy. Drain noodles completely.
6. Rinse and chop spinach.
7. Add the baked vegetables, spices (**salt**, **black pepper**, **oregano**, **onion powder**), and 1/2 **spinach** into the **tomato sauce** and blend into a sauce mix with the blender.
8. Mix **cheese**, chopped spinach, and spices (**thyme** and **cayenne pepper**).
9. Assemble lasagna in a 2.5" deep, full-sized hotel pan. Start with layering a small amount of sauce in a pan so the first layer of pasta doesn't stick.
10. Layer the mixture evenly in this order:
 - Pasta noodle sheets

Preparation Instructions

- Sauce
- Eggplants
- Sauce
- Cheese mix
- Eggplants

Repeat until 3/4 of the way to the top of the hotel pan.

10. Cook ~30 minutes or until internal temp reaches 165F for 15 seconds.

CCP: **Internal Temperature of 165°F for 15 seconds**

CCP: **Hold at 135°F or higher. Check and record temperature.**

Fresh Roasted Mushrooms

Mushrooms, white
15 5/8 lb

Oil, extra virgin olive, salad or cooking
1.172 c

Salt, table
1.563 tsp

Spices, pepper, black
3 1/8 tsp, ground

1. Preheat oven to 375°F.
2. Rinse, wipe off any dirt with a wet cloth. Try not to soak **mushrooms** in water.
3. Cut any very large mushrooms in half or in quarters.
4. Toss mushrooms with **olive oil**, **salt**, and **pepper**. Other seasoning such as granulated garlic may be added.
5. Place mushrooms in a single layer on a parchment lined sheet pan. Do not crowd the mushrooms as this will cause them to steam.
6. Bake until mushrooms are lightly browned and tender, approximately 15 minutes.

CCP: Hold for hot service at 140°F or higher.

Tips

Prep the day before.

This product is better cut with knife/scoop after cooking and cooling.

Use ~12-14 eggplant slices for each layer, a total for 36-42 slices in each 2.5" deep, full size hotel pan

2 oz serving = 1G; 4 oz serving = 2G

Mushroom Eggplant Lasagna

Nutrition Facts

Servings Per Container 1

Serving Size 2 oz

Amount Per Serving

Calories 339

% Daily Value*

Total Fat 13g	17%
Saturated Fat 6g	28%
Trans Fat 0g	
Cholesterol 28mg	9%
Sodium 433mg	19%
Total Carbohydrate 44g	16%
Dietary Fiber 8g	30%
Sugars 13g	
Protein 16g	31%
Vitamin D: 1% DV • Vitamin A: 53% DV	
Calcium: 19% DV • Vitamin C: 35% DV	
Iron: 23% DV • Folate (Vitamin B9): 25% DV	
Potassium: 14% DV •	

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