

Scotland County Schools

Recipe: 000934 Scot-LASAGNA W/Chicken Stri

Recipe Source: Scot-Rena
 Recipe Group: ENTREES

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name: Chicken Lasagna

Number of Portions: 100
 Size of Portion: SERVINGS

904434 Scot-Chicken Strips, cooked, unseasoned,froze... 900684 Scot-ONION, CHOPPED DEHYDRATED..... 002020 GARLIC POWDER.....	10 LB 2 CUP 1/4 CUP	1. Heat Chicken Strips in brazing pan. Add onions and garlic powder. Cook for 5 minutes.
903517 Scot-Pepper,Black, Table..... 002029 SCOT-PARSLEY,DRIED..... 904194 TOMATOES,CRUSHED,CANNED,HEATED..... 904193 TOMATO PASTE,CANNED,HEATED..... 014429 WATER..... 002003 BASIL,GROUND..... 002027 OREGANO,GROUND..... 002023 MARJORAM,DRIED..... 002042 THYME,GROUND.....	2 teaspoon 1/2 CUP 1 #10 CAN 1/2 #10 CAN 1 GAL + 2 QT 1/4 CUP, ground + 2 TBSP, ground 1/4 CUP, ground + 2 TBSP, ground 2 TBSP 2 TSP	2. Add pepper, parsley flakes, canned tomatoes, tomato paste, water, and seasonings. Heat to boiling, uncovered. Remove from heat.

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<p>901866 Scot-Lasagne Noodles (Ridged)..... 901847 Scot-Cheese Cheddar, Shredd, RF Com-B027..... 001028 CHEESE, MOZZARELLA, PART SKIM.....</p>	<p>5 LB + 8 OZ 3 LB + 2 OZ 4 LB + 12 OZ</p>	<p>3. Assemble ingredients as follows: For 50 servings, use 2 steamtable pans (12"x20"x2 1/2"). For 100 servings, use 4 steamtable pans (12"x20"x2 1/2"). 1st layer--1 qt 1/2 cup sauce 2nd layer--10 uncooked noodles lengthwise 3rd layer--1 qt 1/2 cup sauce 4th layer--6.5 oz Amer.Cheese (1.75cup), 10oz Mozz Cheese (2.5cup) 5th layer--8 uncooked noodles crosswise 6th layer--1 qt 3/4 cup sauce 7th layer--6oz Amer.Cheese (1.5cup + 2TBSP), 9oz Mozz Cheese(2.25cup) 4. Tightly cover pans. 5. Bake: Conventional oven: 350 F for 1 1/4-1 1/2 hours Convection oven: 325 F for 45 minutes 6. Remove pans from oven. Uncover. Let stand for 15 minutes before serving. 7. Cut each pan 5x5 (25 pieces per pan). SERVING: 1 piece provides the equivalent of 2 ounces of cooked lean meat, 3/8 cup of vegetable, and 3/4 serving of bread alternate.</p>
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*Nutrients are based upon 1 Portion Size (SERVINGS)

Calories	274 kcal	Cholesterol	51.60 mg	Sugars	*0.28* g	Calcium	*321.02* mg	30.21%	Calories from Total Fat
Total Fat	9.20 g	Sodium	425.44 mg	Protein	21.45 g	Iron	*1.85* mg	16.91%	Calories from Saturated Fat
Saturated Fa	5.15 g	Carbohydrate	26.16 g	Vitamin A	*708.99* IU	Water ¹	96.12 g	*0.00%*	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	2.38 g	Vitamin C	*12.37* mg	Ash ¹	1.40 g	38.18%	Calories from Carbohydrates
								31.32%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient
 * - denotes combined nutrient totals with either missing or incomplete nutrient data
¹ - denotes optional nutrient values
² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

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Miscellaneous		Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	2.000 oz				? - Milk
Grain.....	0.750 oz				? - Egg
Fruit.....	cup				? - Peanut
Vegetable.....	0.375 cup				? - Tree Nut
Milk.....	cup				? - Fish
Moisture & Fat Change					
Moisture Change	0%				? - Shellfish
Fat Change.....	0%				? - Soy
Type of Fat.....					? - Wheat

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	904434	Scot-Chicken Strips, cooked, unseasoned, froze			
I	900684	Scot-ONION, CHOPPED DEHYDRATED			
I	002020	GARLIC POWDER			
I	903517	Scot-Pepper, Black, Table			
I	002029	SCOT-PARSLEY, DRIED			
I	904194	TOMATOES, CRUSHED, CANNED, HEATED			
I	904193	TOMATO PASTE, CANNED, HEATED			
I	014429	WATER			
I	002003	BASIL, GROUND			
I	002027	OREGANO, GROUND			
I	002023	MARJORAM, DRIED			
I	002042	THYME, GROUND			
I	901866	Scot-Lasagne Noodles (Ridged)			
I	901847	Scot-Cheese Cheddar, Shredd, RF Com-B027			
I	001028	CHEESE, MOZZARELLA, PART SKIM			

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