

Recipe Name: Beef Sausage Lasagna

Recipe No: Kansas Beef Council

Food Based Standardized Recipe Form

| Ingredients | 100 Servings | | 50 Servings | | Directions |
|---|--------------|---------|-------------|-----------|---|
| | Weight | Measure | Weight | Measure | |
| Raw ground beef (80% lean) | 11 lb | | 5 1/2 lb | | <p>Combine fennel seed, coriander, garlic powder, paprika, black pepper and crushed red pepper, as desired, in large bowl; blend well. Add ground beef; mix thoroughly but lightly. Brown beef, breaking into ½-inch crumbles and stirring occasionally until internal temperature reaches 160°F.* Stir in marinara and tomatoes. *</p> <p>Combine ricotta cheese, eggs and spinach in large bowl.</p> <p>Preheat oven to 375°F. Using nonstick cooking spray, grease four (2-inch) full-size hotel pans. In each pan, spread 4 cups beef sauce in bottom. Top beef sauce with 4-1/2 ounces noodles, arranged in a single layer, covering the entire pan; press noodles lightly into sauce. Spread one-quarter ricotta mixture over noodles in each pan. Sprinkle each pan with 1-1/2 cups mozzarella cheese. Add second layer of 4-1/2 ounces noodles to pan. Add 4-1/2 cups remaining beef sauce. Sprinkle 1 cup remaining mozzarella. Cover each pan with aluminum foil.</p> <p>Bake until noodles are tender, 30 to 40 minutes or until internal temperature is 165°F. Remove foil and bake until cheese is melted and begins to brown, 5 to 10 minutes. Remove from oven and let stand for 15 minutes.</p> |
| Fennel seed | | 1/3 cup | | 8 tsp | |
| Ground coriander | | 4 tsp | | 2 tsp | |
| Garlic powder | | 4 tsp | | 2 tsp | |
| Paprika | | 4 tsp | | 2 tsp | |
| Ground black pepper | | 4 tsp | | 2 tsp | |
| Crushed red pepper (optional) | | 2-4 tsp | | 1-2 tsp | |
| Marinara sauce | 16 lb | | 8 lb | | |
| Canned diced tomatoes | 16 lb | | 8 lb | | |
| Part-skim ricotta cheese | 5 lb | | 2 ½ lb | | |
| Raw Liquid eggs | 24 oz | | 12 oz | | |
| Frozen chopped spinach, thawed, squeeze dry | 4 lb | | 2 lb | | |
| Whole grain lasagna noodles, oven ready | 72 oz | | 36 oz | | |
| Shredded mozzarella cheese | 4 lb | | 2 lb | | |
| Parmesan cheese (optional) | | | | as needed | |
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