

Lasagna and Panzanella Snack



A half portion of lasagna and panzanella salad are enough to be satisfying while leaving you feeling light and energized.

Yield	28-1/2 lbs
Serves	48
Preparation time	5 minutes
Cooking time	1 minute

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
37	oz	1 gal		Croûtons	prepared
2	lb	3 qts		Tomato	Heirlooms, medium diced
23	oz	1-1/2 qts		Cucumbers	medium diced
6.25	oz	3 qts		Endive, curly	frisée, chopped
6.25	oz	3 cups		Red onions	small diced
1	oz	3/4 cup		Basil leaf, fresh	chopped
24	fl oz	3 cups		Olive oil	
8	fl oz	1 cup		Red wine vinegar	
12	lb	2 trays		<u>Stouffer's® Lean Cuisine® Whole Grain Lasagna with Meat Sauce 4x96 oz.</u>	prepared, hot

Preparation Steps

1. A half portion of lasagna and panzanella salad are enough to be satisfying while leaving you feeling light and energized.
2. Plate panzanella next to lasagna.

Chef's tip

4oz Lasagna and 4oz Panzanella per serving.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	248.5
Energy (KJ)	1069.5
Protein (g)	7.8
Carbohydrate, total (g)	17.5
Fats, total (g)	16.8
Sugars, total (g)	4.6
Fats, saturated (g)	3.3
Fiber, total dietary (g)	2.2
Sodium (mg)	252.1
Calcium (mg)	93
Cholesterol (mg)	10.5
Iron (mg)	1
Fats, monounsaturated (g)	11
Fats, polyunsaturated (g)	1.8
Vitamin A (µg_RAE)	70.1

Vitamin C (mg)

5.2

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

LASAGNA AND PANZANELLA SNACK

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ Seasoned croutons 2.5 lbs
- € ☐ Extra virgin olive oil 3 cups
- € ☐ Red wine vinegar 1 cup

> Produce

***be sure to ask your distributor about local seasonal produce*

- € ☐ Colorful tomato blend (heirloom if possible) 2.25 lbs
- € ☐ Cucumbers 3 lbs
- € ☐ Basil 4 oz
- € ☐ Red onion 8 oz
- € ☐ Frisee or curly endive (not Belgium endive) 1 lb

> Frozen

- ☐ ~~€~~ LEAN CUISINE® Meat Lasagna 1 case

> Protein

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> Dairy

> Refrigerated

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PREP GUIDE

Serves: 50

All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.

> Day Before Service

- € ☐ Secure croutons
- € ☐ Medium dice tomatoes
- € ☐ Seed, peel, and medium dice cucumbers
- € ☐ Julienne and rinse red onions
- € ☐ Clean and cut endive/frisee
- € ☐ Fill squirt bottles with 1 part vinegar to 3 parts olive oil

> Day of Service

- ~~€€€~~ ☐ Cook lasagna according to package directions
- € ☐ Julienne basil

> Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitizer solution with kitchen towel
- € ☐ 3 additional kitchen towels
- € ☐ 1-2 portable burners
- € ☐ Check the burner's function, power and/or fuel
- € ☐ 2 appropriate size sauté pans
- € ☐ Refuse container
- € ☐ Chaffer for keeping lasagna hot
- € ☐ Offset spatula for serving lasagna
- € ☐ Knife for portioning lasagna
- € ☐ Containers for holding salad components cold (5)
- € ☐ 3 oz scoop for croutons
- € ☐ 2 oz scoop for tomatoes
- € ☐ 1 oz scoop for cucumbers
- € ☐ Small tongs for endive/frisee
- € ☐ Small tongs for onions
- € ☐ Small tongs for basil
- € ☐ Medium mixing bowl for tossing
- € ☐ Tongs for serving panzanella