

SPINACH ALFREDO LASAGNA ROLL UP

Portion: 1 each

Category: Entree Recipe #: 8292

Ingredients	24 Servings	48 Servings	60 Servings	72 Servings
6821 - Water	1 qt + 2 cup	3 qt	3 qt + 3 cup	1 gal + 2 cup
501600 - Alfredo Sauce, Whisk & Serve	1 lb + 4 oz	2 lb + 8 oz	3 lb + 2 oz	3 lb + 12 oz
983560 - Lasagna Roll Up	24 each	48 each	60 each	72 each
900991 - Shredded Mozzarella Cheese	1 lb	2 lb	2 lb + 8 oz	3 lb
358881 - Spinach, Fzn, Chopped	1 lb + 8 oz	3 lb	3 lb + 12 oz	4 lb + 8 oz

METHOD:

CCP: WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

CCP: USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

CCP: RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. In a large soup pot heat water to simmering or (180-200°F) and slowly add dry alfredo mix and continue mixing with a wire whip. Continue to mix sauce until smooth.

3. Add thawed spinach and continue stirring.

4. Spread a thin layer of sauce over the bottom of baking pans, then place lasagna roll ups in a single layer over the sauce. Cover with remaining sauce.

5. Cover with shredded cheese.

6. Cover with foil.

Bake: Conventional Oven: 350°F for 45-60 minutes. Remove from oven and remove cover. Return to oven and bake an additional 10 minutes, or until cheese is melted.

CCP: COOK UNTIL INTERNAL TEMPERATURE REACHES 165°F FOR 15 SECONDS.

CCP: HOLD FOR SERVICE AT 135°F OR ABOVE.

PREP:

1 Days Ahead: Refrigerate Spinach, Fzn, Chopped THAW

SPINACH

ANALYSIS:

Calories 312.17 CAL **Carbohydrate** 36.32 G **Protein** 15.34 G **Fat** 11.85 G **Sodium** 1187.21 MG **Potassium** 112.94 MG **Iron** 1.66 MG **Calcium** 207.84 MG **Dietary Fiber** 1.82 G **Sugar** 4.91 G **Vitamin A** 3524.27 IU **Vitamin E** 0.82 MG **Thiamin** 0.11 MG **Riboflavin** 0.12 MG **Niacin** 0.35 MG **Vitamin C** 1.56 MG

ALLERGENS:

Contains: Milk

** It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.