

# Ratatouille Lasagna

Ingredients	12 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
					1. Preheat the oven to 375° F.
Lasagna noodles, enriched	3/4 lb	12 noodles	5 lb 8 oz	88 each	2. Bring a large pot of water to a rapid boil and add the salt. Add the lasagna noodles and cook until they are just barely tender, about 8 minutes. Drain the noodles in a colander, rinse to stop the cooking, drain well, and set aside.
Table salt (for cooking pasta)		2 tsp		6 tbsp	
Spinach, frozen, chopped, <b>thawed and squeezed before measuring</b>	8 oz	2 cups	4 lb	1 gal	3. Combine the spinach, ricotta, half of the mozzarella, the parmesan, eggs, salt, and pepper. Set aside
Ricotta, part skim	12 oz	1 1/2 cups	6 1/4 lb	3 qt 1/2 cup	
Mozzarella cheese, part skim, shredded (divided use)	10 oz	2 1/2 cups	5 lb	1 gal 1 qt	
Parmesan cheese, grated	2 oz	1/2 cup	1 lb	1 qt	
Eggs, large	4 oz	2 each	2 lb	16 each	
Table salt (for ricotta filling)	1/2 tsp	1/2 tsp	4 tsp	4 tsp	
Black pepper, ground	1/4 tsp	1/4 tsp	2 tsp	2 tsp	<i>(recipe continues on the next page)</i>

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(continued)

Tomato sauce	2 lb 4 oz	4 1/2 cups	18 lb 10 oz	2 gal 1 qt.	4. Spread 1 cup of tomato sauce in a half-size pan or 1 cup for a full-size pan. Top with a layer of lasagna noodles (about 6 noodles for half and 12 for full-size).
Ratatouille, drained if necessary ( <b>See Recipe Notes</b> )	1 lb 2 oz	3 cups	9 lb 6 oz.	1 gal 2 qt 1 cup	5. Spread the ratatouille over the noodles, top with 1 cup tomato sauce and 1/2 cup mozzarella cheese for half-size pan or 2 cups tomato sauce and 1 cup mozzarella for full-size pan. Add another layer of noodles (about 6 noodles for half-size pan or 12 noodles for full-size). Top with the spinach-ricotta mixture. Spoon the remaining tomato sauce over the ratatouille and top with the remaining mozzarella cheese.
					6. Bake, uncovered, until very hot, about 35 to 40 minutes. Let the lasagna rest at least 10 minutes before cutting into pieces and serving.

## Recipe Notes:

### Ratatouille

Recipe follows.

If the ratatouille has a significant amount of liquid, drain it in a sieve or colander before using. Reserve any liquid to add to vegetable soups, stews, or bean dishes for additional flavor.



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## Serving Notes:

1 piece provides 1 3/4 oz equivalent meat/meat alternate, 3/4 cup of vegetable, and 1 serving of grains/breads.  
Cut into 3X4 inch pieces.

	12 Servings	100 servings
Total Weight:	4 lb 8 oz	37 lb 8 oz
Total Volume		
Serving Size (weight):	6 oz	6 oz
Serving Size (volume):	1 piece	1 piece

Nutrients Per Serving					
<b>Calories</b>	270	<b>Saturated Fat</b>	4.5 g	<b>Iron</b>	2.6 mg
<b>Protein</b>	17 g	<b>Cholesterol</b>	55 mg	<b>Calcium</b>	190 mg
<b>Carbohydrate</b>	30 g	<b>Vitamin A-RE</b>	447 mcg	<b>Sodium</b>	663 mg
<b>Total Fat</b>	10 g	<b>Vitamin C</b>	10 mg	<b>Dietary Fiber</b>	4 g

