



**Product Description**

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## **Lasagna Sheets - Rippled (9"X10")**

Item # 41308 24001

### **Product Description:**

Made with enriched semolina flour and egg white, this rippled lasagna sheet fits perfectly into a half pan. It also has a convenient 1 inch perforation.



**Case GTIN:** 10041308240016

**Pack:** 48

**Size:** 5 oz

**Shelf Life:** 15 Months

**Package Format:** Bulk

**Servings Per Case:** About 240

**Storage:** Keep Frozen

**Product Preparation:** This product is precooked. No need to defrost. Can be used frozen. To assemble lasagna, layer frozen pasta sheets/strips with favorite sauce, meat, cheese, and any other desired ingredients. Preheat oven to 350o F. Bake until heated through (35 to 60 minutes depending on number of layers). Let stand 10 minutes before cutting.

### **Operator Benefits:**

Quick prep time (layer frozen sheets in baking pan)  
Quality with convenience - prep only what is needed and keep the rest frozen!  
Little or no wasted product  
Easy menu extensions  
Consistently al dente results every time  
Labor reduction - saves \$\$

**Date Last Refreshed: 08/11/11**

The information shown here may vary from the information on product currently in distribution. Keep in mind that ingredients, formulas, and labeling regulations may change, so nutrition information may also change. For the most accurate information for a particular product, please refer to the nutrition and ingredient information on the product package.



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## INGREDIENTS:

WATER, ENRICHED DURUM SEMOLINA (DURUM SEMOLINA WHEAT FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), EGG WHITES. CONTAINS: WHEAT, EGGS

## Nutrition Facts

Serving Size 1 oz (28 g)

Servings Per Container about 240

### Amount Per Serving

**Calories** 50 **Calories from Fat** 0

### % Daily Value\*

<b>Total Fat</b>	0 g	<b>0 %</b>
Saturated Fat	0 g	<b>0 %</b>
Trans Fat	0 g	
<b>Cholesterol</b>	0 mg	<b>0 %</b>
<b>Sodium</b>	0 mg	<b>0 %</b>
<b>Total Carb.</b>	10 g	<b>3 %</b>
Dietary Fiber	1 g	<b>2 %</b>
Sugars	0 g	
<b>Protein</b>	2 g	

o Vitamin A 0 % o Vitamin C 0 % o Calcium 0 % o Iron 2 %

\* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Fiber		25g	30g

Calories per gram: Fat 9 • Carbohydrates 4 • Protein 4

Other Nutrition Information:

1.0 BREAD/GRAIN EQUIVALENTS PER SERVING



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## **Lasagna Sheets - Rippled (9"X10")**

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### **Recipes**

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#### Seafood Lasagna

Recipe Category: Entrees

Cook Time: 40-50 minutes

Yields: Makes 15 servings.

- 3 Marzetti Frozen Pasta™ Lasagna Sheets - Rippled (9" x 10")
- 6 tablespoons butter
- 6 tablespoons flour
- 1 teaspoon salt
- 3 cups milk
- 1 (0.9 ounce) packet Hollandaise Sauce (dry mix)
- 1 lb fresh or frozen peeled and deveined cooked shrimp
- 26 ounce cans crab meat
- 15 ounce carton ricotta cheese
- 1/2 cup grated Parmesan cheese
- 1 lb shredded mozzarella cheese

Preparation: Melt butter in medium sauce pan over low heat. Blend in flour and salt. Add milk and hollandaise mix all at once. Cook quickly stirring constantly until mixture thickens and bubbles. Remove from heat. Add crab meat and shrimp to sauce mixture. Spread about 1 cup of sauce over the bottom of a greased 1/2 pan. Arrange 1 Marzetti Frozen Precooked Rippled Lasagna Sheets over the sauce. Spread 1/2 of the ricotta cheese over the lasagna sheet. Then sprinkle on 1/4 cup of the Parmesan, 1/3 of the mozzarella and 1/3 of the sauce. Repeat these layers (lasagna sheet, remaining 1/2 of the ricotta, remaining 1/4 cup of Parmesan, 1/3 of the mozzarella, 1/3 of the sauce). Top with remaining sheet of lasagna. Spread remaining sauce over the top and sprinkle with remaining mozzarella. Bake uncovered in a preheated 350°F convection oven for 40-50 minutes or until hot and bubbly.