



**Product Description**

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## **Lasagna Sheets - Rippled (8"X10")**

Item # 41308 24002

### **Product Description:**

Made with enriched semolina flour and egg, this rippled lasagna sheet fits perfectly into a half pan.



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**Case GTIN:** 10041308240023

**Pack:** 80

**Size:** 5 oz

**Shelf Life:** 15 Months

**Package Format:** Poly Bag

**Servings Per Case:** About 400

**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 350° 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**

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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:

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

### Nutrition Facts

Serving Size 1 oz (28 g)  
Servings Per Container about 400

#### Amount Per Serving

**Calories** 60 **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>	5 mg	<b>2 %</b>
<b>Sodium</b>	0 mg	<b>0 %</b>
<b>Total Carb.</b>	11 g	<b>4 %</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 0 %

\* 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 (8"X10")

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### Recipes

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Chicken Fajita Lasagna

Recipe Category: Entrees

- 4 cups Chopped cooked chicken
- 1 bag (16 oz.) Frozen stir-fry vegetables (peppers and onion blend)
- 1 Pkt. Fajita seasoning mix
- 1 can (19 oz.) Enchilada sauce (mild)
- 4 Marzetti Frozen Pasta™ Rippled Lasagna Sheets
- 1 can (16 oz.) Refried beans
- 16 oz. Finely shredded Colby-Jack cheese

Preparation: Preheat oven to 350°F (325°F for convection). Spray bottom and sides of hotel pan with nonstick spray. In a large skillet coated with nonstick spray, heat chicken and frozen vegetables over medium-high heat; stirring frequently. Add fajita seasoning (add water according to package directions if little water remains from vegetables); mix well. Remove from heat. Divide evenly into three parts. Spread 2 tbsp. of enchilada sauce evenly over bottom of hotel pan. Evenly divide refried beans between three of the lasagna sheets. Spread beans evenly over one side of each lasagna sheet. Lay one lasagna sheet (bean side up) onto the sauced hotel pan. Top with one part chicken mixture. Spread approximately 1/3 cup enchilada sauce over chicken mixture. Top with 1 cup cheese. Repeat layers twice more. Lay plain lasagna sheet over top layer of cheese. Spread remaining enchilada sauce over lasagna sheet. Cover with foil. Bake 20 minutes or until edges are bubbly; remove foil. Top with remaining cheese. Bake an additional 10 minutes or until cheese is melted.