



Product Description

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Lasagna Sheets - Rippled, Rounded Edge

Item # 41308 24185



Product Description:

Made with enriched durum flour and egg, this rippled lasagna sheet has rounded corners to allow for a perfect fit in a half pan. Each lasagna sheet is separated with individual pieces of plastic film.

UPC: (01) 0 0041308 24185 6

Pack: 40

Size: 3.8 oz.

Shelf Life: 12 months

Package Format: Poly Bag

Servings Per Case: About 153

Storage: Keep Frozen

Product Preparation: Bring 2 gallons of water* to a rapid boil. Add 2 tablespoons of salt if desired. Add frozen noodles and return to full rolling boil, stirring to separate; reduce heat. Cook uncovered 20 to 30 minutes or to desired tenderness, stirring occasionally. Noodles will be tender but still slightly firm. *Or cook directly in soup or broth.

Operator Benefits:

Quick prep time (30-60 seconds)

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

Date Last Refreshed: 01/18/10

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 WHEAT FLOUR (DURUM 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), EGGS.
CONTAINS: WHEAT, EGGS

Nutrition Facts

Serving Size 1 oz (28 g)
Servings Per Container about 153

Amount Per Serving

Calories 50 **Calories from Fat** 0

% Daily Value*

Total Fat	0 g	0 %
Saturated Fat	0 g	0 %
Trans Fat	0 g	
Cholesterol	5 mg	2 %
Sodium	0 mg	0 %
Total Carb.	10 g	3 %
Dietary Fiber	0 g	0 %
Sugars	0 g	
Protein	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:

.75 Bread/grain equivalents per serving

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Recipes

Seafood Lasagna

Recipe Category: Entrees

Cook Time: 40-50 minutes

Yields: Makes 15 servings.

- 3 Marzetti Frozen Pasta™ Lasagna Sheets
- 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.



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Recipes

Lasagna Pizza

Recipe Category: Entrees

Yields: 18

6 sheets Marzetti Frozen Pasta TM Lasagna Sheets
12 oz. shredded mozzarella cheese
6 oz. thinly sliced pepperoni
8 oz. canned mushrooms, drained
3 oz. diced green pepper
3 1/2 cups pizza sauce, prepared

Preparation: Grease baking sheet. Arrange 3 lasagna sheets across the bottom of the pan. Spread one cup pizza sauce and 4 ounces of cheese over lasagna sheets. Make another layer of 3 lasagna sheets. Spread remaining pizza sauce evenly over the top. Place pizza in a cold oven. Set temperature to 350 degrees. Bake 10 minutes and remove from oven. Arrange pepperoni slices, mushrooms and green peppers over top of the pizza. Add remaining 8 ounces of cheese. Return to oven; bake until cheese melts, about 15 minutes. Approximately 18 servings.



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Recipes

Chicken and Vegetable Lasagna

Recipe Category: Entrees

Cook Time: Bake 45 to 60 minutes. Stand 10 minutes.

- 3 sheets Marzetti Frozen Pasta™ Lasagna Sheets
- 1 10 3/4 oz. can condensed cream of chicken soup
- 1 1/2 cups drained cottage cheese
- 2/3 cup grated Parmesan or Romano cheese
- 1/3 cup chicken broth
- 3 tbs. fresh or 2 tsp. dried finely snipped fresh basil or dried basil crushed
- 1 1/2 cups coarsely shredded carrots
- 1 9 oz. package frozen artichoke hearts, thawed drained and coarsley chopped
- 1 cup sliced fresh mushrooms
- 3 cups shredded mozzarella or provolone cheese

Preparation: In a medium mixing bowl, stir together the cream of chicken soup, cottage cheese, Parmesan or Romano cheese, broth, and basil. To assemble: Place one lasagna sheet in the bottom of a greased foil ½ steam table pan*. Sprinkle half of the carrots, half of the sweet peppers, half of the artichoke hearts, half of the mushrooms, and half of the chicken atop the lasagna sheet. Spoon half of the soup mixture over chicken and vegetables. Sprinkle with 1 cup of the shredded mozzarella. Place one lasagna sheet on top of the cheese. Sprinkle remaining carrots, sweet peppers, artichoke hearts, mushrooms, and chicken on the lasagna sheet. Sprinkle with 1 cup of the shredded mozzarella. Place the remaining lasagna sheet on the cheese. Spoon remaining soup mixture on the lasagna sheet. Cover and bake 30 minutes at 350 degrees F. in a convection oven. Remove cover. Sprinkle remaining 1 cup of mozzarella on top of soup mixture. Bake an additional 15 to 30 minutes or until heated through and cheese is beginning to brown. Let stand for 10 minutes before serving. *A 3 quart baking dish may be used but you may need to use an additional lasagna sheet to break and fill in at the end of the pan.



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Recipes

Classic Lasagna

Recipe Category: Entrees

Cook Time: Simmer 10 minutes. Bake 30-35 minutes.

Yields: 12

- 3 frozen Marzetti Frozen Pasta™ Lasagna Sheets
- 1 lb. Italian sausage or ground beef
- 1/2 cup chopped onion
- 30 oz. spaghetti sauce
- 2 tbsp. dried parsley flakes
- 1/2 tsp. garlic salt
- 1 egg, beaten
- 1 15 oz. carton ricotta or 2 cups cottage cheese ricotta cheese or creamy-style cottage cheese
- 1/2 cup grated parmesan cheese
- 1 tbsp. dried parsley flakes
- 2 oz. shredded mozzarella cheese

Preparation: Cook meat and onion until meat is browned. Drain off fat and stir in the spaghetti sauce, parsley flakes and garlic salt. Simmer uncovered for ten minutes, stirring often. Combine the egg, ricotta cheese, 1/4 cup of the parmesan cheese and the parsley flakes. Beat until smooth. Spoon 1/2 cup of the meat sauce evenly over the bottom of a 13"X9"X2" baking pan. Arrange one lasagna sheet over the sauce. Spread 1/3 of the cheese mixture evenly over the sheet. Top with 1/3 of the meat sauce, then 1/3 of the mozzarella cheese. Repeat layers two times, starting with lasagna sheet. Sprinkle remaining 1/4-cup parmesan cheese over top. Bake uncovered in a 375 degree oven for 30-35 minutes or until hot. Let stand ten minutes before serving. Serves 12.