



Product Description

[click here for](#)

Nutrition Information

[click here for](#)

Recipe Collection

Lasagna Sheets - Flat w/ Slip Sheets (8"x10")

Item # 41308 24627

Product Description:

Made with enriched durum flour and egg, this flat lasagna sheet fits perfectly into a half pan. Each lasagna sheet is separated with individual pieces of plastic film.



Case GTIN:	10041308246278
Pack:	40
Size:	4 oz
Shelf Life:	15 Months
Package Format:	Poly Bag w/ slip sheets
Servings Per Case:	About 160
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.



[click here for
Product Description](#)

[click here for
Nutrition Information](#)

[click here for
Recipe Collection](#)

Lasagna Sheets - Flat w/ Slip Sheets (8"x10")

Item # 41308 24627

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, EGG

Nutrition Facts

Serving Size 1 oz (28 g)
Servings Per Container about 160

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	0 mg	0 %
Sodium	0 mg	0 %
Total Carb.	11 g	4 %
Dietary Fiber	0 g	0 %
Sugars	0 g	
Protein	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

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.



[click here for
Product Description](#)

[click here for
Nutrition Information](#)

[Recipe Collection](#)

Lasagna Sheets - Flat w/ Slip Sheets (8"x10")

Item # 41308 24627

Recipes

Classic Lasagna

Recipe Category: Entrees

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

Yields: 12

- 3 frozen Marzetti Frozen Pasta™ Lasagna Sheets - Flat w/ Slip Sheets (8" x 10")
- 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.



[click here for
Product Description](#)

[click here for
Nutrition Information](#)

[Recipe Collection](#)

Lasagna Sheets - Flat w/ Slip Sheets (8"x10")

Item # 41308 24627

Recipes

Lasagna Pizza

Recipe Category: Entrees

Yields: 18

- 6 sheets Marzetti Frozen Pasta TM Lasagna Sheets - Flat w/ Slip Sheets (8" x 10")
- 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.