



**Product Description**

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## **Lasagna Sheets- Rippled w/ Slip Sheets (8"X 10")**

Item # 41308 24629

### **Product Description:**

Made with enriched durum flour and egg, this rippled lasagna sheet fits perfectly into a half pan. Each lasagna sheet is separated with individual slip sheets.



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<b>Case GTIN:</b>	10041308246292
<b>Pack:</b>	40
<b>Size:</b>	4 oz
<b>Shelf Life:</b>	15 Months
<b>Package Format:</b>	Poly Bag w/ slip sheets
<b>Servings Per Case:</b>	About 160
<b>Storage:</b>	Keep Frozen
<b>Product Preparation:</b>	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.

<b>Operator Benefits:</b>	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 \$\$
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**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:

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 160

#### 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>	11 g	<b>4 %</b>
Dietary Fiber	0 g	<b>0 %</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 w/ Slip Sheets (8"X 10")

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### Recipes

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Chicken and Vegetable Lasagna

Recipe Category: Entrees

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

- 3 sheets Marzetti Frozen Pasta™ Lasagna Sheets- Rippled w/ Slip Sheets (8" x 10")
- 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 tbsp. 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 • 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.