



Lasagna Sheets, Rippled w/ Whole Grain (8" x 10")

Item # 41308 31025

Marzetti Frozen Pasta, Inc.

Product Description:

Made with whole wheat flour, enriched semolina flour and egg white, this rippled lasagna sheet fits perfectly into a half pan. Contains 76% whole grain.



Case GTIN:	10041308310252
Pack:	48
Size:	5 oz.
Shelf Life:	15 months
Package Format:	Poly Bag
Storage:	Keep frozen
Servings Per Case:	About 120
Product Preparation:	This product is precooked. No need to defrost - can be used frozen. To assemble lasagna, layer frozen pasta sheets with favorite sauce, meat, cheese and any other desired ingredients. Preheat oven to 350°F. Bake until heated through (35-60 minutes depending on number of layers). Let stand 10 minutes before cutting.
Operator Benefits:	Contains 22g of whole grain per serving 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: 6/10/14



T. Marzetti Company
1105 Schrock Rd, Ste 300
Columbus, Ohio 43229
www.MarzettiFoodservice.com

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INGREDIENTS:

WATER, WHOLE WHEAT FLOUR, ENRICHED DURUM SEMOLINA (DURUM SEMOLINA WHEAT FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), EGG WHITES.

CONTAINS: EGG, WHEAT

Nutrition Facts

Serving Size 2 oz. (56 g)
Servings Per Container ABOUT 120

Amount Per Serving

Calories	110	Calories from Fat	5
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% Daily Value*

Total Fat	0.5 g	1 %
Saturated Fat	0 g	0 %
Trans Fat	0 g	
Cholesterol	0 mg	0 %
Sodium	5 mg	0 %
Total Carb.	24 mg	8 %
Dietary Fiber	4 g	16 %
Sugars	0 g	
Protein	4 g	

o Vitamin A 0 % o Vitamin C 0 % o Calcium 2 % o Iron 6 %

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

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

1g Fat = 9 calories – 1g Carbohydrates = 4 calories – 1g Protein = 4 calories

Other Nutrition Information:

- 1 ounce equivalent per serving meeting the NSLP & SBP grain requirements
- Contains 76% whole grain
- Contains 22g of whole grain per serving



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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, Rippled with Whole Grain (8" x 10")
- 1 lb. Italian sausage or ground beef
- ½ cup chopped onion
- 30 oz. spaghetti sauce
- 2 tbsp. dried parsley flakes
- ½ tsp. garlic salt
- 1 egg, beaten
- 1 - 15 oz. carton ricotta or 2 cups cottage cheese ricotta cheese or creamy-style cottage cheese
- ½ 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, ¼ cup of the parmesan cheese and the parsley flakes. Beat until smooth. Spoon ½ cup of the meat sauce evenly over the bottom of a 13"X9"X2" baking pan. Arrange one lasagna sheet over the sauce. Spread ⅓ of the cheese mixture evenly over the sheet. Top with ⅓ of the meat sauce, then ⅓ of the mozzarella cheese. Repeat layers two times, starting with lasagna sheet. Sprinkle remaining ¼ cup parmesan cheese over top. Bake uncovered in a 375°F oven for 30-35 minutes or until hot. Let stand ten minutes before serving.



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Recipes

Lasagna Pizza

Recipe Category: Entrees

Yields: 18

- 6 sheets Marzetti Frozen Pasta® Lasagna Sheets, Rippled with Whole Grain (8" x 10")
- 12 oz. shredded mozzarella cheese
- 6 oz. thinly sliced pepperoni
- 8 oz. canned mushrooms, drained
- 3 oz. diced green pepper
- 3 ½ 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°F. 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.



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