

**Lasagna**  
**22 - Four Person Meals**

**PRINT** *Enlarged Assembly Directions on pages 4 – 6 and  
Other Meal Recipes, Assembly Directions, Assembly Layouts*

This recipe is 12 times the original recipe on page 7.

**Lasagna Food Items Shopping List:**

- 11 (9 ounce) boxes of barilla no-boil lasagna noodles (should be 17 noodles per box)
- 24 eggs
- 12 (15 ounce) containers ricotta cheese (180 ounces total)
- 60 cups shredded mozzarella cheese (3 – 5 lb. bags; 5 lbs. = 20 cups)
- 6 cups or 24 oz. parmesan cheese
- 12 tsp. or 4 Tbsp. minced garlic
- 12 tsp. or 4 Tbsp. Italian seasoning
- 24 lb. lean ground beef or 24 lb. Italian sausage
- 12 small onions (4-5 lbs.)
- 24 - 26 oz. jars or cans spaghetti or pasta sauce (624 oz.)

**Lasagna Packaging Items Shopping List:**

- 44 foil pans with lids (have more on hand)
- 22 Jumbo 2 gallon Zip lock bags - for meals (have more one hand)
- Labels - 5 sheets of 10 per page for a total of 50 Lasagna Labels (have more on hand)
- Labels - 3 sheets of 10 per page for a total of 30 Meal Labels (have more on hand)
- 22 Prayer Cards (have more on hand)
- 22 Reply Cards (have more on hand)

**Lasagna Utensils Needed:**

***Preparation:***

- Sharp knife to dice onions
- Cutting board
- 4 – 6 Large pans for beef & onions
- Metal spatula to break up beef
- 2 large bowls for beef in assembly
- Large bowl to mix ricotta mixture
- Large spoons for mixing
- 2 - 1 tsp. or 2 - 1 Tbsp. measuring spoons – wet & dry
- 8+ cup measuring cup

- 2 bowls - ricotta mixture in assembly
- Can Opener if using cans of sauce
- 3 large bowls - sauce in assembly
- 2 bowls –divide rest of mozzarella in assembly

***Assembly:***

- 3 – 1 cup, 5 - ½ cup, 1 – 1/3 cup measuring cups
- Disinfecting Wipes
- Disposable Gloves
- Tape
- Scissors

### **Lasagna Kitchen Prep:**

- Meat Prep
  1. Dice Onions
  2. Brown Meat and onion together. (Tip: Cook the beef and onions on 3-4 extra-large flat cookie sheets in oven or convection oven. Stir frequently breaking up beef into smaller pieces while it browns to prevent burning. We use a convection oven set to 350 degrees.)
  3. Drain meat juice and fat.
  4. Divide into 2 bowls for assembly.
- Ricotta Mixture Prep
  1. Beat Eggs,
  2. Add Ricotta, Parmesan Cheese, Garlic, Italian Seasonings
  3. Stir in 24 cups of Mozzarella Cheese
  4. Divide into 2 bowls for assembly line
- Open jars or cans of sauce - divide into 3 large bowls for assembly line
- Divide rest of mozzarella - 30 cups in 2 bowls (15 cups in each) for doing assembly line
- See Separate Assembly instructions below

**Lasagna Assembly Instructions:**

- See Assembly Layout Diagram.
- Layer in the following order. This works great in an assembly line. (Tip: We like to have one person complete one pan from beginning to end.)

**Layer one:**

1. Spread 3/4 cup of sauce on bottom of pan to edges to seal in and cook lasagna while baking (use 1 cup measurer 3/4 full)
2. 2 lasagna noodles, side by side will overlap
3. 1/2 cup Ricotta Mixture; Spread to edges.
4. 1/2 cup browned beef; Spread to edges.
5. 1/3 cup mozzarella evenly covering top
6. 3/4 cup sauce (Use 1 cup measurer 3/4 full) and spread to edges

**Layer two:**

1. 2 lasagna noodles, side by side will overlap
2. 1/2 cup Ricotta Mixture; Spread to edges
3. 1/2 cup browned beef; Spread to edges.
4. 3/4 cups sauce; Spread sauce to edges of pan (use 1 cup measurer 3/4 full)
5. 1/2 cup mozzarella evenly covering top
6. Add lid making sure edges of pan are clean
7. Apply Lasagna Label

## Lasagna Assembly

1. Spread 3/4 cup of sauce on bottom of pan to the edges

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2. 2 lasagna noodles; side by side will overlap

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3. 1/2 cup Ricotta Mixture; Spread to edges

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4. 1/2 cup browned beef; Spread to edges

5. 1/3 cup mozzarella evenly covering top

✂ - - - - -

6. 3/4 cup sauce and spread to edges

✂ - - - - -

7. 2 lasagna noodles; side by side will overlap

✂ - - - - -

8. 1/2 cup Ricotta Mixture; Spread to edges

✂ - - - - -

9. 1/2 cup browned beef; Spread to edges

✂ - - - - -

10. 3/4 cups sauce; Spread to edges of pan

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11. 1/2 cup mozzarella evenly covering top

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12. Add lid making sure edges of pan are clean

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13. Apply Lasagna Label

## **Original Recipe - Lasagna - 13 x 9 - Yield: 12 servings**

### **Ingredients**

- 1 (9 ounce) boxes of barilla no-boil lasagna noodles
- 2 eggs
- 1 (15 ounce) containers ricotta cheese
- 4 cups shredded mozzarella cheese
- ½ cup parmesan cheese
- 1 tsp minced garlic
- 1 tsp Italian seasoning
- 2 lbs. ground beef or 2 lb. sausage, browned
- 1 small onion
- 2 - 26 oz. jars or cans spaghetti or pasta sauce

### **Directions** (If you are using a 13X9X2 pan---just make 3 layers to avoid boiling over)

1. Preheat oven to 375.
2. In bowl, combine beaten eggs, ricotta cheese and two cups of the mozzarella cheese, parmesan, garlic & Italian Seasoning.
3. If you choose not to use the parmesan, just add more mozzarella.
4. Set aside.
5. In a 13X9X3 pan, spread 1 cup of sauce on bottom of pan.
6. Layer in the order, 4 uncooked lasagna noodles (they will overlap), then 1/3 part of the ricotta cheese mixture, half the browned meat, 1 cup mozzarella cheese, and 1 cup of spaghetti sauce.
7. Next layer, 4 uncooked lasagna noodles, 1/3 part of the ricotta cheese mixture, and 1 1/2 Cups sauce.
8. Next layer, 4 uncooked lasagna noodles, remaining ricotta mixture and remained meat, 1 cup of sauce.
9. For top layer, 4 uncooked lasagna noodles, remaining sauce, and remaining 1 cup mozzarella.
10. Bake covered with foil for 50-60 minutes.
11. Uncover and continue cooking until all the cheese is melted on the top (about 5 minutes).
12. Let stand 15 minutes before serving.