



Adda Veggie Spinach Lasagna

Vegetarian version of a traditional lasagna made with Adda Veggie Original Blend and spinach.

NSLP/SBP CREDITING INFORMATION

1 serving provides: 2.5 oz MMA, 3/8 cup red/orange vegetable, 1/8 cup dark green vegetable and 1.5 oz equivalent grains.

INGREDIENTS	24 servings	
	Weight	Measure
Adda Veggie Protein Crumbles	0.61 lb	1 bag
Adda Mix (Original Blend)	0.66 lb	1 bag
Fresh Spinach, chopped *	2.3 lb	
OR		
Frozen Spinach, chopped **	2.2 lb	
Low-sodium marinara sauce		10 cups
Olive oil		1 cup
Water		2.5 cups
Whole Wheat Lasagna Noodles, no boil	2 lb	
Mozzarella Cheese, low-moisture part-skim, low-sodium, shredded	1.1 lb	
(optional) Basil, fresh		24 leaves

* If using fresh chopped spinach, sauté in oil.

** If using frozen spinach, thaw and bake in a single layer at 375°F for 10 minutes.

	DIRECTIONS
1	Preheat oven to 350°F on low or no fan. Line 1 sheet pan with parchment paper.
2	In a large mixing bowl, add full bag of Adda Veggie Protein Crumbles and soak in 2.5 cups of water for 5 minutes, stirring halfway.
3	Stir in Adda Mix and mix well.
4	Add prepared spinach and 1 cup of cooking oil to the mix. Stir until evenly mixed.
5	Spread the mix out evenly on the lined baking sheet.
6	Bake for 10 minutes. Ground crumble will appear slightly browned when ready. In a large mixing bowl, combine marinara sauce with the baked Adda Veggie crumble.
7	Using a 4" full hotel pan, assemble lasagna layered as follows: <ul style="list-style-type: none"> • Cover the bottom of the pan with 2 cups marinara sauce • Lasagna noodles • Marinara + Adda Veggie crumble mixture - 4 cups • Shredded mozzarella - 1 cup • Lasagna noodles • Marinara + Adda Veggie crumble mixture - 4 cups • Shredded mozzarella - 1 cup • Lasagna noodles • Marinara + Adda Veggie crumble mixture - 4 cups • Shredded mozzarella - 1 cup • Lasagna noodles • Marinara + Adda Veggie crumble mixture - 4 cups • Shredded mozzarella - 1 cup • Lasagna noodles • Remaining mozzarella to top it off
8	Cover tightly with foil and bake for 30-40 minutes, or until lasagna is fully cooked.
9	Uncover lasagna, place back in the oven for 3-5 minutes or until a golden crust has formed on the top. Internal temperature must reach 165°F before serving.
10	Cut the lasagna into equal sized pieces, 4 across by 6 down to make 24 servings. (Each serving will be roughly 3.5" x 3").
	Critical Control Point: Hold for hot service at 135°F or higher.



NUTRITION INFORMATION

For 1 piece (roughly 3.5" x 3").

NUTRIENTS	AMOUNT
Calories	410
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Total Fat	17 g
Saturated Fat	3.5 g
Cholesterol	15 mg
Sodium	460 mg
Total Carbohydrate	45 g
Dietary Fiber	9 g
Total Sugars	8 g
Added Sugars	0 g
Protein	27 g
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Vitamin A	1470 mcg
Vitamin D	0.1 mcg
Calcium	310 mg
Iron	5.5 mg
Potassium	700 mg

NOTES

Cooking Process #2: Same-Day Service.

YIELD / VOLUME

About 13 lb lasagna
About 2 gal 1qt / 1 steam table pan (12" x 20" x 4")