



Lasagna With Ground Turkey and Pork

USDA Recipe for CACFP

This Lasagna With Ground Turkey and Pork dish is a lean ground turkey and pork blend with tomatoes, tomato sauce, spices, cheese, and whole-wheat lasagna noodles.

CACFP CREDITING INFORMATION

1 piece provides 1.5 oz equivalent meat/meat alternate, 3/4 cup vegetable, and 1 oz equivalent grains.

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Ground turkey, raw (no more than 15% fat)	1 lb 1 oz	2 1/8 cups	2 lb 2 oz	1 qt 1/4 cup	1 Place ground turkey and ground pork in a large stock pot. Heat uncovered over high heat for 4–6 minutes. 2 Add garlic powder, parsley, salt, pepper, thyme, basil, onion powder, red chili pepper flakes, oregano, and marjoram. Cook uncovered over high heat for 2 minutes.
Ground pork, raw (no more than 15% fat)	8 oz	1 cup	1 lb	2 cups	
Garlic powder		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Parsley, dried		2 Tbsp		1/4 cup 1 Tbsp	
Salt		1 3/4 tsp		1/2 tsp	

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Black or white pepper, ground		½ tsp		1 tsp	
Thyme, dried		½ tsp		1 tsp	
Basil, dried		1 Tbsp ½ tsp		3 Tbsp	3 Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.
Onion powder		1 tsp		2 tsp	
Red chili pepper flakes		½ tsp		1 tsp	
Oregano, dried		1 Tbsp 1½ tsp		3 Tbsp	
Marjoram, dried		¾ tsp		1½ tsp	
Garlic, fresh, minced		1 tsp		2 tsp	4 Add garlic, onions, and peppers. Heat uncovered over medium–high heat for 5 minutes.
*Onions, fresh, chopped	1 lb 8 oz	1 qt ⅔ cup 1 tsp	3 lb	2 qt 1½ cups 2 tsp	
*Red bell peppers, fresh, diced	8 oz	1½ cups	1 lb	3 cups	
Tomatoes, diced, canned, no-salt-added, undrained	2 lb 2 oz	1 qt 1 Tbsp 1 tsp (⅓ No. 10 can)	4 lb 4 oz	2 qt 2 Tbsp 2 tsp (⅔ No. 10 can)	5 Add tomatoes, tomato paste, water, and tomato sauce. Bring to a boil. Reduce heat to medium. Simmer uncovered over medium heat for 5 minutes. Stir well. Set aside for step 8.
Tomato paste, canned no-salt-added	1 lb 6 oz	2⅓ cups 2⅛ tsp (about ¼ No. 10 can)	2 lb 12 oz	1 qt ⅔ cup 1 Tbsp 1¼ tsp (about ½ No. 10 can)	



INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Water		1 qt 2 cups		3 qt	
Tomato sauce, canned	6 oz	$\frac{2}{3}$ cup	12 oz	1 $\frac{1}{3}$ cups (about $\frac{1}{8}$ No. 10 can)	6 Lightly coat steam table pan (12" x 20" x 2 $\frac{1}{2}$ ") with pan release spray. Set aside for step 8. For 25 servings, use 1 pan. For 50 servings, use 2 pans.
					7 Assembly per pan:
Whole-wheat lasagna noodles, dry (at least 1 oz each)	1 lb 13 $\frac{1}{2}$ oz	29 $\frac{1}{2}$ each	3 lb 11 oz	59 each	8 First layer: Pour 1 qt 2 cups (about 3 lb 4 oz) meat and tomato mixture into steam table pan. Spread evenly. Set remaining meat and tomato mixture aside for step 10.
					9 Second layer: Overlap 16 $\frac{1}{2}$ noodles lengthwise over meat and tomato mixture. Set remaining noodles aside for step 14.
					10 Third layer: Pour 1 qt 2 cups (about 3 lb 4 oz) meat and tomato mixture over noodles. Spread evenly. Set remaining meat and tomato mixture aside for step 16.
*Spinach, fresh, chopped	8 oz	3 cups	1 lb	1 qt 2 cups	11 Fourth layer: Place 1 $\frac{1}{2}$ cups (about 4 oz) spinach over meat and tomato mixture. Set remaining spinach aside for step 15.
Mozzarella, low-fat, cheese, low-moisture, part-skim, shredded	11 oz	3 $\frac{1}{3}$ cups 1 $\frac{1}{3}$ tsp	1 lb 6 oz	1 qt 2 $\frac{2}{3}$ cups 2 $\frac{2}{3}$ tsp	12 Fifth layer: Sprinkle 1 cup (about 5 $\frac{1}{2}$ oz) mozzarella cheese over spinach. Set remaining mozzarella cheese aside for step 17.
Low-fat cheddar cheese, shredded	11 oz	2 $\frac{3}{4}$ cups	1 lb 6 oz	1 qt 1 $\frac{1}{2}$ cups	13 Sixth layer: Sprinkle 1 cup (about 5 $\frac{1}{2}$ oz) cheddar cheese over mozzarella cheese. Set remaining cheddar cheese aside for step 18.
					14 Seventh layer: Overlap remaining 15 noodles lengthwise over cheddar cheese.



INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					15 Eighth layer: Place remaining 1½ cups (about 4 oz) spinach over noodles.
					16 Ninth layer: Pour remaining 1 qt 2 cups (about 3 lb 4 oz) meat and tomato mixture over spinach. Spread evenly.
					17 Tenth layer: Sprinkle remaining 1 cup (about 5½ oz) mozzarella cheese over meat and tomato mixture.
					18 Eleventh layer: Sprinkle remaining 1 cup (about 5½ oz) cheddar cheese over mozzarella cheese.
					19 Cover pans tightly.
					20 Bake: Conventional oven: 350 °F for 1¼ to 1½ hours. Convection oven: 325 °F for 45 minutes.
					21 Remove lasagna from oven. Let stand uncovered for 15 minutes before serving.
					22 Critical Control Point: Hold for hot service at 140 °F or higher.
					23 Portion: Cut each pan 5 x 5 (25 pieces per pan). Serve 1 piece (about 2¾" x 4").



NUTRITION INFORMATION

For 1 piece.

NUTRIENTS	AMOUNT
Calories	279
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Total Fat	7 g
Saturated Fat	3 g
Cholesterol	23 mg
Sodium	421 mg
Total Carbohydrate	40 g
Dietary Fiber	7 g
Total Sugars	7 g
Added Sugars included	N/A
Protein	17 g
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Vitamin D	2 IU
Calcium	209 mg
Iron	5 mg
Potassium	571 mg

N/A=data not available.

SOURCE

USDA Standardized Recipes Project.

MARKETING GUIDE

Food as Purchased for	25 Servings	50 Servings
Mature onions	1 lb 12 oz	3 lb 8 oz
Red bell peppers	10 oz	1 lb 4 oz
Spinach	8 oz	1 lb

NOTES

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #2: Same-Day Service.

YIELD/VOLUME

25 Servings	50 Servings
About 13 lb 6 oz About 1 gal 2 qt 2¾ cups/1 steam table pan (12" x 20" x 2½")	About 26 lb 12 oz About 3 gal 1 qt 1½ cups/2 steam table pans (12" x 20" x 2½")