



# Lasagna With Ground Turkey and Pork

## USDA Recipe for Schools

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.

### **NSLP/SBP CREDITING INFORMATION**

**1 piece provides 1.5 oz equivalent meat/meat alternate, 5/8 cup red/orange vegetable, 1/8 cup other vegetable, and 1 oz equivalent grains.**

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Ground turkey, raw (no more than 15% fat)	2 lb 2 oz	1 qt 1/4 cup	4 lb 4 oz	2 qt 1/2 cup	<b>1</b> Place ground turkey and ground pork in a large stock pot. Heat uncovered over high heat for 4–6 minutes.  <b>2</b> 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)	1 lb	2 cups	2 lb	1 qt	
Garlic powder		2 Tbsp 2 tsp		1/4 cup 1 Tbsp 1 tsp	
Parsley, dried		1/4 cup		1/2 cup	
Salt		1 Tbsp 1/2 tsp		2 Tbsp 1 tsp	

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Black or white pepper, ground		1 tsp		2 tsp	
Thyme, dried		1 tsp		2 tsp	
Basil, dried		3 Tbsp		¼ cup 2 Tbsp	<b>3</b> Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.
Onion powder		2 tsp		1 Tbsp 1 tsp	
Red chili pepper flakes		1 tsp		2 tsp	
Oregano, dried		3 Tbsp		¼ cup 2 Tbsp	
Marjoram, dried		1½ tsp		1 Tbsp	
Garlic, fresh, minced		2 tsp		1 Tbsp 1 tsp	
*Onions, fresh, chopped	3 lb	2 qt 1½ cups 2 tsp	6 lb	1 gal 2⅔ cups 1 Tbsp 1 tsp	<b>4</b> Add garlic, onions, and peppers. Heat uncovered over medium-high heat for 5 minutes.
*Red bell peppers, fresh, diced	1 lb	3 cups	2 lb	1 qt 2 cups	
Tomatoes, diced, canned no-salt-added, undrained	4 lb 4 oz	2 qt 2 Tbsp 2 tsp (⅔ No. 10 can)	8 lb 8 oz	1 gal ¼ cup 1 Tbsp 1 tsp (1⅓ No. 10 cans)	<b>5</b> 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	2 lb 12 oz	1 qt ⅔ cup 1 Tbsp 1¼ tsp (about ½ No. 10 can)	5 lb 8 oz	2 qt 1⅓ cups 2 Tbsp 2½ tsp (about 1 No. 10 can)	



INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Water		3 qt		1 gal 2 qt	
Tomato sauce, canned	12 oz	1½ cups (about ⅛ No. 10 can)	1 lb 8 oz	2⅔ cups (about ¼ No. 10 can)	<p><b>6</b> Lightly coat steam table pan (12" x 20" x 2½") with pan release spray. Set aside for step 8.</p> <p>For 50 servings, use 2 pans. For 100 servings, use 4 pans.</p>
					<p><b>7</b> Assembly per pan:</p>
					<p><b>8</b> 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.</p>
Whole-wheat lasagna noodles, dry (at least 1 oz each)	3 lb 11 oz	59 each	7 lb 6 oz	118 each	<p><b>9</b> Second layer: Overlap 16½ noodles lengthwise over meat and tomato mixture. Set remaining noodles aside for step 14.</p>
					<p><b>10</b> 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.</p>
*Spinach, fresh, chopped	1 lb	1 qt 2 cups	2 lb	3 qt	<p><b>11</b> Fourth layer: Place 1½ cups (about 4 oz) spinach over meat and tomato mixture. Set remaining spinach aside for step 15.</p>
Mozzarella cheese, low-fat, low-moisture, part-skim, shredded	1 lb 6 oz	1 qt 2⅔ cups 2⅔ tsp	2 lb 12 oz	3 qt 1⅓ cups 1 Tbsp 2⅓ tsp	<p><b>12</b> Fifth layer: Sprinkle 1 cup (about 5½ oz) mozzarella cheese over spinach. Set remaining mozzarella cheese aside for step 17.</p>
Cheddar cheese, low-fat, shredded	1 lb 6 oz	1 qt 1½ cups	2 lb 12 oz	2 qt 3 cups	<p><b>13</b> Sixth layer: Sprinkle 1 cup (about 5½ oz) cheddar cheese over mozzarella cheese. Set remaining cheddar cheese aside for step 18.</p>



INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					<b>14</b> Seventh layer: Overlap remaining 15 noodles lengthwise over cheddar cheese.
					<b>15</b> Eighth layer: Place remaining 1½ cups (about 4 oz) spinach over noodles.
					<b>16</b> Ninth layer: Pour remaining 1 qt 2 cups (about 3 lb 4 oz) meat and tomato mixture over spinach. Spread evenly.
					<b>17</b> Tenth layer: Sprinkle remaining 1 cup (about 5½ oz) mozzarella cheese over meat and tomato mixture.
					<b>18</b> Eleventh layer: Sprinkle remaining 1 cup (about 5½ oz) cheddar cheese over mozzarella cheese.
					<b>19</b> Cover pans tightly.
					<b>20</b> Bake: Conventional oven: 350 °F for 1¼ to 1½ hours. Convection oven: 325 °F for 45 minutes.
					<b>21</b> Remove lasagna from oven. Let stand uncovered for 15 minutes before serving.
					<b>22</b> Critical Control Point: Hold for hot service at 135 °F or higher.
					<b>23</b> 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
<b>Calories</b>	<b>279</b>
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<b>Total Fat</b>	<b>7 g</b>
Saturated Fat	3 g
Cholesterol	23 mg
<b>Sodium</b>	<b>421 mg</b>
<b>Total Carbohydrate</b>	<b>40 g</b>
Dietary Fiber	7 g
Total Sugars	7 g
Added Sugars included	N/A
<b>Protein</b>	<b>17 g</b>
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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	50 Servings	100 Servings
Mature onions	3 lb 8 oz	7 lb
Red bell peppers	1 lb 4 oz	2 lb 8 oz
Spinach	1 lb	2 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

50 Servings	100 Servings
About 26 lb 12 oz About 3 gal 1 qt 1½ cups/2 steam table pans (12" x 20" x 2½")	About 53 lb 8 oz About 6 gal 2 qt 3 cups/4 steam table pans (12" x 20" x 2½")