

# Mexican Lasagna (SFR-School Food Rocks)



## GENERAL INFORMATION

Recipe #	Category	Source
1815637	Lunch Entree	Local



## INGREDIENTS

Name	Quantity	+	Quantity 2
Pasta, Lasagna Noodles, Whole Grain, 10#, Dakota Growers, 6738703410	1 lbs., 8 oz.		
Chicken, Shredded, FC, 171/3oz, 32#, 2M, Gold Creek, 791499	2 lbs., 4 oz.		
Enchilada Sauce, Low Sodium, Canned, 6/106oz, 39.75#, Red Gold, REDRL99	1 pt., 1 ½ c.		
Cheese, Cheddar, Yellow, Shredded, 6/5#, USDA, 100003	1 pt., 1 c.		
Salsa, Mild, Nutritionally Enhanced, Canned, 6/103oz, 38.625#, Red Gold, REDSC99	1 pt., 1 c.		

## PREPARATION INSTRUCTIONS

HACCP Process: #2 - Same Day Service

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

CCP: Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling product. Replace gloves after handling any other object.

CCP: Record time and internal temperature of product when received on daily log.

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

Instructions:

1. Thaw chicken under refrigeration 2 days in advance.
2. Preheat convection oven to 375°F.
3. Lightly spray 2" full hotel pans with nonstick spray (24 servings per hotel pan).
4. Cook lasagna noodles in steamer or braising pan until al dente (8-9 minutes). Shock noodles under cold running water to stop the cooking process. Set aside until assembly.
5. In a large mixing bowl, combine shredded chicken, 3 cups of enchilada sauce, 2 1/2 cups of cheese, and salsa. Reserve 1/2 cup of enchilada sauce and 1/2 cup of cheese for top of lasanga.
6. In each hotel pan, layer 8 cooked noddles, top with 1/3 of the enchilada mixture.
7. Repeat step 6 two more times to form three full layers per pan.
8. Top each pan with 1/2 cup of enchilada sauce and 1/2 cup of cheese.
9. Cover tightly with foil. Bake at 375°F for 25–30 minutes until hot and bubbly.  
**Critical Control Point: Heat to 165°F for 15 seconds.**
10. Remove foil and bake uncovered for 5 more minutes to lightly brown cheese.
11. Remove from oven and let stand 10 minutes before cutting.
12. Cut each pan into 24 equal portions.  
**Serve 1 piece (approx. 1 cup) per student.**

## Mexican Lasagna

Serving Size	Yield
1 slice	24.00

## Nutrition Facts

Serving Size 1 slice (149 gm)

Amount Per Serving	
Calories	214,462
% Daily Value*	
Total Fat 6.307 gm	9.703 %
Saturated Fat 3.037 gm	15.187 %
Trans Fat 0.000 gm	
Cholesterol 37.700 mg	12.567 %
Sodium 417.133 mg	17.381 %
Total Carbohydrate 25.251 gm	8.417 %
Dietary Fiber 3.583 gm	14.333 %
Total Sugars 2.583 gm	
Includes 0.000* of Added Sugars	
Protein 15.125 gm	30.251 %

Vitamin A, RAE	N/A* mcg
Vitamin C	N/A* mg
Vitamin D	0.000* mcg
Calcium 12.501* mg	1.25 %
Iron 1.400* mg	7.779 %
Potassium 252.847* mg	5.38 %
Saturated Fat % of Calories	12.747 %

\* Indicates missing Nutrient Information.  
^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

WARNING: TRANS FAT VALUES ARE PROVIDED FOR INFORMATION PURPOSES ONLY, NOT FOR MONITORING PURPOSES.

## Meal Components

Component	Measurement
Meat/Meat Alternates	2 oz
Whole Grain-Rich	1 oz
Red/Orange	0.25 cups

Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

MY SCHOOL MENUS

SHARING

IN USE AS A SUB RECIPE

MENUS USING THIS RECIPE

DATES

Last Updated  
06-22-2025

Created  
06-17-2025

Allergens

Eggs

Milk

Wheat

Vendors

8th Avenue Food & Provisions

Gold Creek

Red Gold

USDA Foods in Schools