

Child & Adult Care Food Program

Squish Squash Lasagna



INGREDIENTS

Onions, fresh, diced	1 pound 8 ounces
Garlic, fresh, minced	3 ounces
Canola oil	2 teaspoons
Oregano, dried	1-½ teaspoons
Thyme, dried	1-½ teaspoons
Basil, dried	1-½ teaspoons
Lasagna sheets, whole-wheat, no-boil, 3-½" x 7" sheets	2 pounds 6-¼ ounces
Butternut squash, fresh, peeled, sliced ¼ inch	9 pounds 4 ounces
Spinach, fresh, sliced ¼ inch	1 pound
Mozzarella cheese, low-fat, shredded	1 pound 9 ounces
Tomatoes, canned, low-sodium, diced	6 pounds 4 ounces

INSTRUCTIONS

1. To make tomato sauce, sauté onions and garlic in oil for two-three minutes. Add tomatoes, oregano, thyme, and basil. Simmer over low heat, uncovered, for 30 minutes, stirring occasionally.
2. Place pasta sheets in hot water for 7-10 minutes. Remove sheets as dish is assembled.
3. **Assembly:**
Lightly coat steam table pan (12" x 20" x 2 1/2") with pan release spray.
For 50 servings, use two pans.
For 100 servings, use four pans.
Spread ingredients evenly across each pan.

First layer:

- a. 16 lasagna sheets, slightly overlapping approximately 1"
- b. 2 1/2 cups tomato sauce (about 1 lb. 2 oz.)
- c. about 2 1/2 cups spinach (4 oz.)
- d. 2 lb. 5 oz. squash slightly overlapping (35 slices)

Second layer: Repeat first layer

Third layer:

- a. 2 1/2 cups tomato sauce (about 1 lb. 2 oz.)
- 4. Cover with foil and bake until squash is fork tender: Conventional oven: 350 °F for 60-75 minutes Convection oven: 350 °F for 40-55 minutes
- 5. Remove from oven. Sprinkle 12-1/2 oz. (3 1/8 cups) cheese evenly over each pan of lasagna.
- 6. Bake uncovered until cheese starts to brown slightly: Conventional oven: 350 °F for 15 minutes Convection oven: 350 °F for 10 minutes

Critical Control Point: Heat to 135 °F or higher for at least 15 seconds.

- 7. Remove from oven and allow setting for 15 minutes before serving.
- 8. Critical Control Point: Hold for hot service at 135 °F or higher.
- 9. Portion: Cut each pan 5 x 5 (25 pieces per pan)

