

Lasagna – Combo Recipe

No. of people: 90

No. of shallow hotel pans 4

Lasagna Noodles 12 boxes
Tomato Sauce 12 quarts
Basil 18 Tbsp
Garlic Powder 9 Tbsp
Fennel Seeds 12 Tbsp
Water 6 cups
Frozen Spinach (10 oz boxes) 12
Fresh Spinach 36 quarts
Mushrooms, sliced 6 quarts

For Dairy Filing:

Grated Cheese 18 cups
Cottage Cheese 24 cups

For Non-Dairy Filling (no. of people): 60

Tofu (each block weighs four pounds) 8 lbs

PREPARE SAUCE, VEGETABLES AND BOTH FILLINGS THE AFTERNOON
BEFORE

***ASSEMBLE LASAGNAS DURING BREAKFAST TIME THE DAY THEY ARE
BAKED***

Preparation:

Thaw frozen spinach and squeeze out excess water. (Or clean and chop fresh spinach.)
Clean and slice mushrooms and sauté in a small amount of oil. Mix with spinach.

Mix water, basil, garlic powder, fennel seeds and tomato sauce.

Open, rinse and drain tofu. Cut into small cubes, toss in tamari & oil and bake at 425°
until crispy.

Boil Pasta for a few minutes, drain and rinse with cold water, lightly coat with olive oil.

*Do not store cooked overnight pasta overnight; this step should be done only just before
assembling.*

Assembly:

Use the shallow hotel pans. Oil them. Layer as follows:

Sauce to cover bottom of pan

Noodles (uncooked) – do not overlap them!

Sauce

Vegetable combo

Cheeses or Tofu (Save some grated cheese for topping at the end)

Sauce

Noodles

Sauce

Repeat sequence once more, ending with noodles and remaining sauce. Cover each pan with the rigid hotel tray lids and let sit while you go for the group meditation at 8 am.

Bake at 350° for 45 minutes, covered with lid. Then cook uncovered for 10-15 minutes more. Edges of the pans should be bubbling.

Top with remaining cheese as the lasagna comes out of the oven. Let sit an hour before cutting and serving, if possible

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