Gage Whole Grain Lasagna

Gage Whole Grain Lasagna Dinner Mix includes whole wheat mini malfalda noodles and a hearty romano, garlic, and onion herb sauce mix.





Basic Recipe

- 1 Gage Whole Grain Lasagna Dinner Mix Klt
- 2.5 5 lbs Cooked and Drained Ground Beef
- 2.5 qts Boiling Water
- 25 oz Tomato Paste
- 2 lbs Reduced Fat Mozzarella Cheese

1. In a full size steam table pan, combine ground beef, and tomato paste. Then add pasta and seasoning mix from the kit.

2. Carefully add boiling water and stir to mix.

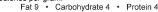
3. Cover pan tightly with foil and bake in a preheated 425° oven for 35 minutes.

4. Remove from oven and stir gently. Evenly sprinkle the cheese over the top and return to oven for 10 minutes or until cheese is melted.

Yield: 35 - 3/4 cup (6 oz) servings Note: 210 servings per case

Meal Components Met Per Serving: 2 oz Meat, 1 Bread, 1/4 cup Vegetable

Nutrition Facts	Facts G0329 Whole Grain Lasagna as Packaged		Gage Whole Grain Lasagna, As Prepared with Ground Beef, Tomato Paste, and Mozzarella Cheese		
Serving Size		(22g)		3/4 cup (6 oz)	
Servings Per Container				(171g) 34.45	
Amount Per Serving					
Calories		70		250	
Calories from Fat		5		100	
	% Dai	% Daily Value*		% Daily Value*	
Total Fat	Og	0%	11g	17%	
Saturated Fat	0g	0%	5g	25 %	
Trans Fat	0g		0g		
Cholesterol	0mg	0%	45mg	15%	
Sodium	430mg	18%	820mg	34%	
Total Carbohydrate	16g	5 %	21g	7%	
Dietary Fiber	2g	8%	2g	8%	
Sugars	3g		5g		
Protein	2g		19g		
*Percent Daily Values are based on a 2,000 calorie	Vitamin A	8%		20%	
diet. Your daily values may be higher or lower depending on your calorie needs:	Vitamin C	4%		10%	
Calories:2,0002,500Total FatLess than65g80g	Calcium	2%		20%	
Saturated Fat Less than 20g 25g Cholesterol Less than 300mg 300 mg Sodium Less than 2,400mg 2,400mg Total Carbohydrate 300g 375g Diefary Fiber 25g 30g Calories per gram: 30g 375g	Iron	6%		15%	





Ordering Information: Item Code: G0329 Pack Size: 6 Dinner Kits Servings per Case: 210

Call 800.323.0233 or visit us at www.gagefoods.com to place your order!