



**Marketplace**

## *Mac 'n Cheese Lasagna*

### **Cheddar-Cheese Sauce:**

Alfredo Sauce thawed	64 flz.
Feather-Shredded Cheddar Cheese	2 lb.

Place the Alfredo sauce in a saucepan and slowly bring to a simmer. Using a wire whisk, sprinkle in the Cheddar cheese and mix thoroughly. Bring the sauce to a simmer, and then remove from the heat.



### **Japanese-Style Crumb Topping:**

Japanese-Style Breadcrumbs	64 oz.
Liquid Butter Alternative	16 flz.

Combine the breadcrumbs and the liquid-butter alternative in a stainless steel bowl and mix thoroughly.

### **Mac 'n Cheese Lasagna:**

Curly-Ridged Lasagna Noodles, prepared pkg. instructions	40 ct.
Cheddar-Cheese Sauce, warmed	60 flz.



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Feather-Shredded Cheddar Cheese	2 ½ lb.
Japanese-Style Crumb Topping	8 oz.
Cheddar-Cheese Sauce, warmed	6 cups

### **Lasagna Directions:**

Trim lasagna noodles to fit the width of a 4" deep, full-size steam pan.

Step 1: Ladle 12 flz. of the Cheddar-Cheese Sauce onto the bottom.

Step 2: Place 10 cooked lasagna noodles on the top of the sauce, making sure the noodles overlap.

Step 3: Ladle 12 flz. of the Cheddar-Cheese Sauce on top of the lasagna noodles. Using a spatula spread the sauce evenly over the noodles.

Step 4: Repeat steps 2, 3, and 4 three more times to products a total of 4 layers.

Sprinkle the Japanese-style crumb topping over the top layer of Cheddar cheese. Place in a heated over 300° for 1 hour and 15 minutes.