

Our update of a comfort-food classic pairs lasagna noodles with a savory blend of Cheddar cheese/Alfredo sauce topped with crunchy Japanese-style breadcrumbs for a dish that's easily portioned for multiple applications.



# Mac 'n Cheese Lasagna

## Ingredients

Yield: 1 - 4"-deep, full-size steam-table pan

Item Code	Description	Amount
108197	GFS® Curly-Ridged Lasagna Noodles, prepared per package instructions	40 ct.
Recipe	Cheddar-Cheese Sauce, warmed	60 flz.
411841	GFS Feather-Shredded Cheddar Cheese	2 ½ lbs.
Recipe	Japanese-Style Crumb Topping	8 oz.
Recipe	Cheddar-Cheese Sauce, warmed	6 cups
562696	GFS Fresh Chives, chopped	1 tsp.

## Preparation Instructions

Wash hands. Trim 40 lasagna noodles to fit the width of a 4"-deep, full-size steam-table pan. Step 1: Ladle 12 flz. of the Cheddar-cheese sauce onto the bottom. Step 2: Place 10 cooked lasagna noodles on top of the sauce, making sure the noodles overlap. Step 3: Ladle 12 flz. of Cheddar-cheese sauce on top of the lasagna noodles. Using a spatula, spread the sauce evenly over the noodles. Step 4: Sprinkle 10 flz. of Cheddar cheese evenly over the top of the sauce. Repeat steps 2, 3 and 4 three more times to produce a total of 4 layers. Sprinkle the Japanese-style crumb topping over the top layer of Cheddar cheese. Place in a heated 300°F oven for 1 hour and 15 minutes. CCP: Final internal cooking temperature must reach a minimum of 145°F, held for a minimum of 15 seconds. Allow the lasagna to cool before refrigerating. CCP: Product's internal temperature must drop from 140°F to 70°F within 2 hours, and from 70°F to 40°F within an additional 4 hours. Refrigerate in a covered steam-table pan for 24 hours before portioning. CCP: Refrigerate at 41°F, or below, for up to 4 days.

## To prepare an 8-oz. portion:

Heat the lasagna in a 400°F oven for 12 minutes. CCP: Within 2 hours, product's internal temperature must reach a minimum of 165°F, held for a minimum of 15 seconds. Drizzle 2 flz. of Cheddar-cheese sauce on a warm serving plate. Place the lasagna on top of the sauce and sprinkle with the chopped chives.

See Preparation Techniques on page 65 for our portioning tips.

## Cheddar-Cheese Sauce

Yield: 96 flz.

Item Code	Description	Amount
245860	Primo Gusto® Alfredo Sauce, thawed	64 flz.
411841	GFS Feather Shredded Cheddar Cheese	2 lbs.

## Preparation Instructions

Wash hands. Place the Alfredo sauce in a thick-bottomed, nonreactive 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, then remove from the heat. CCP: Final internal cooking temperature must reach a minimum of 140°F, held for a minimum of 15 seconds. Cool the sauce, transfer to a covered container, label and refrigerate until needed, for up to 4 days. CCP: Product's internal temperature must drop from 140°F to 70°F within 2 hours, and from 70°F to 40°F within an additional 4 hours. Refrigerate at 41°F, or below.

## Japanese-Style Crumb Topping

Yield: 80 oz.

Item Code	Description	Amount
507563	Japanese-Style Breadcrumbs	64 oz.
432011	GFS Liquid-Butter Alternative	16 flz.

## Preparation Instructions

Wash hands. Combine the breadcrumbs and the liquid-butter alternative in a stainless-steel bowl and mix thoroughly. Transfer to a covered container, label and refrigerate until needed, for up to 4 days. CCP: Within 4 hours, product must be cooled to a maximum internal temperature of 41°F, or less. Refrigerate at 41°F, or below.

## Costs

### Full-Size Steam-Table Pan —

Selling Price \$62.20 Cost per Portion \$18.66 Profit \$43.54

### 24-oz. Family-Style Portion —

Selling Price \$7.99 Cost per Portion \$2.33 Profit \$5.66

### 16-oz. Entrée Portion —

Selling Price \$5.99 Cost per Portion \$1.56 Profit \$4.43

### 8-oz. Entrée Portion —

Selling Price \$2.99 Cost per Portion \$0.78 Profit \$2.21

### 4-oz. Side-Dish Portion —

Selling Price \$1.99 Cost per Portion \$0.39 Profit \$1.60

[Note: Food cost for all portion sizes is 30 percent. You may need to adjust the cost per portion to cover a higher labor cost for preparing the lasagna, and to cover the cost of any side dishes served with it.]

**Dinnerware: Sant' Andrea Undecorated Off-Center Plate, 10"**