



Recipe Name: Fiesta Lasagna

File No:

Recipe Adapted From:



Healthy School Recipes

Grade Group (s): K-8, 9-12	HACCP Process <input type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step
Number of Portions: 100	
Portion Size: 1 piece (2" x 3¾")	
Serving Utensil:	
Servings Per Pan:	

Ingredients	Weight	Measure	Procedure
Oil, Olive		½ cup 2 Tbsp	1. Combine oil, bell peppers, corn, and ½ of the onions. Toss to coat. 2. Spray 4 sheet pans with pan release spray and spread veggies out evenly. 3. Roast, uncovered at 350°F for 20 minutes until veggies are lightly browned around the edges. 4. Place the squash in 4 perforated steam table pans. Steam for 15 minutes or until tender. Place squash in a bowl and mash until smooth, 5. Add roasted veggies, ½ the oregano, and cumin to the squash. Mix well. 6. Lightly coat a skillet with pan release spray. Add remaining onions, oregano, garlic, chili powder, paprika, and salt. Stir to combine. 7. Cook for 5 minutes or until soft. 8. Add water if needed to obtain smooth consistency. Combine Salsa and tomato sauce in a large container. Crumble 2 pounds of chips and set aside. 9. Lightly coat 4 steam table pans with pan release spray. Spread 4 cups salsa and tomato sauce mixture on the bottom of each pan. 10. Lay about 40 whole chips over the sauce in each pan. Spread 2½ cups of the bean mixture on top of the chips, then 2½ cups of the veggies on top. 11. Repeat, layering chips, beans veggies. Pour 2 cups of the sauce mixture over the top of each pan, top each pan with half of the crushed chips. 12. Cover tightly and bake at 350°F for 40 minutes. CCP: Heat to 141°F or higher for at least 15 seconds.
Peppers, Bell, Green, Raw, Diced	1 lb 4 oz		
Corn, Frozen, No Salt Added USDA #100348	6 lbs		
Onions, Raw, Diced	6 lbs		
Squash, Butternut, Fresh, Peeled, Cubed	7 lbs		
Oregano, Dried		2 Tbsp 2 tsp	
Cumin, Ground		2 Tbsp 2 tsp	
Garlic, Granulated		2 Tbsp 2 tsp	
Chili, Powder		2 Tbsp 2 tsp	
Paprika		2 Tbsp 2 tsp	
Salt		2 Tbsp 2 tsp	
Beans, Black, Low-Sodium, Canned, Drained, Rinsed, USDA #100359	4½ - #10 cans		
Tomato, Sauce, Canned, Low-Sodium USDA #110177	1½ #10 can		
Salsa, Canned, Low-Sodium USDA #100330	1 #10 can		
Tortilla Chips, Low-Sodium	7 lbs		

Meal Component Contribution			 Total Yield
Meat/Meat Alternate: 1.5 oz eq			
Vegetable Subgroups			
DG	RO	BPL	
	¾ cup		
S	O	A	
½ cup	½ cup		
Fruit:			
Grains: 1 oz eq			
Based on USDA Food Buying Guide-RAW			



Weight:	
Number of Pans:	4 - sheet pans (18" x 26" x 1")
Pan size:	4 - perforated steam table pans (12" x 20" x 2½")
Volume:	4 - steam table pans (12" x 20" x 2½")
Nutritional Analysis Based on Portion Size	
Calories:	328 kcal
Saturated Fats (g):	1.42 g
Sodium (mg):	739.85 mg
Calculated using	NutriKids

Remove from oven, uncover. Rest for 15 minutes before cutting and serving.

Equipment (if not specified in procedures above):

4 - sheet pans (18" x 26" x 1")
 4 - perforated steam table pans (12" x 20" x 2½")
 4 - steam table pans (12" x 20" x 2½")

DG - dark green RO - red orange BPL - bean, peas, legumes
 S - starchy O - other A - additional