



Total Time  
**90 MIN.**

Serving & Size  
**1 PIECE (3" X 2 1/2")**

Difficulty  
**DIFFICULT**

Try this classic lasagna with all the nutrients and benefits of fresh spinach.

Yields  
**96**

<b>Nutrition Facts</b>	
Serving Size	1 PIECE (3" X 2 1/2")
<b>Amount Per Serving</b>	
<b>Calories</b> 224	
	<b>% Daily Value</b>
<b>Total Fat</b> 8.2g	<b>13%</b>
<b>Saturated Fat</b> 4.8g	<b>24%</b>
<b>Cholesterol</b> 29mg	<b>10%</b>
<b>Sodium</b> 592mg	<b>25%</b>
<b>Total Carbohydrate</b> 17.5g	<b>6%</b>
<b>Dietary Fiber</b> 0.9g	<b>4%</b>
<b>Protein</b> 18.7g	<b>37%</b>
Vitamin A 20%	Vitamin C 1%
Calcium 33%	Iron 5%

**INGREDIENTS** **WEIGHT** **MEASURE**

lasagna noodles, dry	3 lb.	54 ea.
 <b>Campbell's® Healthy Request® Condensed Cream of Mushroom Soup</b> , 50 oz ea	150 oz.	3 cans
Italian seasoning		2 tbsp.
frozen spinach, chopped, thawed, well drained	9 lb.	13 cups
low fat cottage cheese	9 lb.	
part skim mozzarella cheese, shredded	9 lb.	

**INSTRUCTIONS**

1. Preheat convection oven to 350°F.
2. Cook noodles according to package instructions. Rinse; drain.
3. Combine soup with Italian seasoning. Set aside.
4. Drain thawed spinach and cottage cheese.
5. In each of three steam table pans (12 x 20 x 2 1/2), spread 1 cup soup mixture. Top with 6 noodles, 2 cups drained spinach, 19 oz. drained cottage cheese, 1 lb. mozzarella cheese and 2 cups soup mixture. Repeat layers. Top with 6 noodles, 1 cup soup mixture and 1 lb. mozzarella cheese.
6. CCP: Bake covered for 50 minutes until internal temperature is 175°F. Uncover and return to oven long enough for cheese to brown
7. CCP: Hold for at least 30 minutes at 140°-150°F prior to cutting for service. Cut each pan 8 x 4 (32 pieces; about 3 x 2 1/2 each). Portion 1 piece. The use of a conventional oven will increase cooking times.