



Recipes

MISSIONFOODSERVICE.COM

Turkey and Spinach Tortilla Lasagna

Prep Time: 15 Minutes

Cooking Time: 20 Minutes

Serves 12

Ingredients:

12 each 12" Spinach Herb Wraps (10251)
18 oz. Tomato Sauce , unsalted
3 Tbsp. Italian Herb Seasoning
12 oz. Turkey Sausage , cooked
6 oz. Mozzarella Cheese , part-skim , shredded
3 oz. Eggs , beaten
Non-Stick Cooking Spray , as needed
9 oz. Spinach , baby
3 oz. Tomato Sauce
1.5 oz. Mozzarella Cheese , low-fat , shredded

Directions:

1. Pre-heat convection oven to 350°F.
2. In a large bowl, combine tomato sauce, Italian seasoning, turkey sausage, mozzarella, and egg. Mix well to combine.
3. Prepare three 1/3 2" hotel pans by spraying with non-stick spray. Cut each tortilla to width of bottom of pan. Lay one tortilla in bottom of each pan, top with 4.0 oz. of sauce mixture and 1.0 oz. spinach. Repeat layers two more times. Lay one last tortilla on top of 3rd layer of spinach. Finish the top layer of each pan with 1.0 oz. tomato sauce and 0.5 oz. mozzarella cheese.
4. Cover each pan with aluminum foil. Place in pre-heated oven for 20 minutes. Removed aluminum foil and bake additional 5 minutes.
5. To serve: Cut each pan of lasagna into 4 pieces. Serve one per serving.
6. To help meet the Kids LiveWell criteria, serve with ½ cup spring mix with 1 tbsp vinaigrette and 8.0 fl. oz. unsweetened iced tea.