

Hormel
**THICK
& EASY**

Pureed Lasagna





Pureed Lasagna

IDDSI LEVELS 4 5 6



INGREDIENTS

	1 Serving	6 Servings	12 Servings	NUTRITION
Water	1/3 cup	2 cups	4 cups	Calories: 420
Butter	1 1/2 tsp	3 Tbsp	1/3 cup	Total Fat: 18g
THICK & EASY® Bulk Pureed Pasta - IDDSI Level 4 Item: 114399	1 Tbsp	6 Tbsp	3/4 cup	Saturated Fat: 8g
Cottage Cheese	1 Tbsp, 2 tsp	2/3 cup	1 1/3 cup	Trans Fat: 0g
Mozzarella cheese, shredded	1 Tbsp, 1 tsp	1/2 cup	1 cup	Cholesterol: 70mg
Parmesan cheese, grated	1 tsp	2 Tbsp	1/4 cup	Sodium: 1160mg
THICK & EASY® Shape and Serve™ Instant Food Thickener Item: 21170	1 Tbsp	6 Tbsp	3/4 cup	Total Carbs: 35g
Italian Seasoning	1/8 tsp	1 tsp	2 tsp	Dietary Fiber: 4g
Salt	dash	1/2 tsp	1 tsp	Total Sugars: 14g
Pepper	dash	1/4 tsp	1/2 tsp	Added Sugars: 1g
Seasoned Ground Beef, cooked & drained	2 oz	12 oz	1 lb., 8 oz	Protein: 27g
Pasta or Seasoned Tomato Sauce, prepared	2/3 cup	4 cups	8 cups	Vitamin D: 0% DV
THICK & EASY® Shape and Serve™ Instant Food Thickener Item: 21170	2 tsp	1/4 cup	1/2 cup	Calcium: 10% DV
Parmesan Cheese, grated for garnish	1 tsp	2 Tbsp	1/4 cup	Iron: 15% DV
				Potassium: 15% DV

DIRECTIONS

1. Bring water and butter to boil.
2. Add **THICK & EASY® Bulk Pureed Pasta** and whisk until smooth.
3. Puree cottage cheese, mozzarella and parmesan cheese in food processor until smooth in texture.
4. Add to prepared pasta and whisk together until blended.
5. Combine Italian seasoning, salt and pepper with first amount of **THICK & EASY® Shape and Serve™ Instant Food Thickener**.
6. Add to pureed pasta and cheese mixture and stir until thoroughly combined.
7. Spread into pan(s) coated with cooking spray. Set aside.
8. Puree seasoned ground beef and tomato sauce in food processor until smooth.
9. Add second amount of **THICK & EASY® Shape and Serve™ Instant Food Thickener** and process briefly until combined.
10. Spread evenly over pasta and cheese layer in pan(s).
11. Sprinkle with additional parmesan cheese, if desired.
12. Cover tightly with aluminum foil and bake at 350°F or heat in steamer until temperature reaches 165°F and knife inserted in center of pan comes out clean.
13. Let set 5 minutes before cutting into portions.
14. Garnish with additional warm pasta sauce, if desired.