

# PUREE FOOD ENHANCER

## Puree Lasagna

with ReadyCare Puree Food Enhancer

INGREDIENTS	SERVINGS:	5	10	15	35
<b>STARCH LAYER</b>					
Lasagna Noodles or any pasta noodle - dry, not cooked		4 oz.	8 oz.	12 oz.	28 oz.
Hot Water		1/4 cup + 3 tbsp.	3/4 cup + 2 tbsp.	1-1/3 cup	3 cup
ReadyCare Puree Food Enhancer		1/4 cup	1/2 cup	3/4 cup	1-3/4 cup
Cottage Cheese		1/2 cup	1 cup	1-1/2 cup	3-2/3 cup
Cheese, Mozzarella Shredded		1/2 cup	1 cup	1-1/2 cup	3-2/3 cup
<b>MEAT LAYER</b>					
Ground Beef, pureed		8 oz.	1 lb.	1-1/2 lb.	3-2/3 lb.
ReadyCare Puree Food Enhancer		1/4 cup	1/2 cup	3/4 cup	1-3/4 cup
Hot Water or Hot Beef Broth		2 tbsp.	1/4 cup (2 oz.)	3 oz.	3/4 cup
Hot Tomato Sauce		3/4 cup + 1 tbsp.	1-2/3 cup	2-1/2 cup	5-3/4 cup

### DIRECTIONS

1. Cook pasta, drain. Place in food processor.
2. Add hot water (1/4 cup at a time). Process until smooth.
3. Add Puree Food Enhancer and process briefly until mixed.
4. Add shredded cheese and cottage cheese. Process until mixed and smooth (consistency of thick cake batter).
5. Spray 2" deep steamtable pan with food release. Spread mixture in pan.
6. Heat in 350°F oven or steamer for 5-10 minutes to set starch layer.
7. Puree meat in large bowl. Process.
8. Add Puree Food Enhancer and then very hot broth sauce. Process.
9. Spread evenly over starch layer.
10. Cover with plastic wrap and foil and cook as follows:

<b>Cooking Time - Steamer</b>	<b>30-40 min.</b>
<b>Cooking Time - Conventional</b>	<b>50-60 min.</b>
<b>Convection Oven (350°F)</b>	<b>40-50 min.</b>

