



Turkey and Spinach Tortilla Lasagna

Prep time: 15 Cook Time: 20 Servings: 12

Italian,Appetizers/Sides/Snacks,Entrees,Kids,Wraps,Casual Dining,Catering,FSR/QSR,K-12,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
12" Spinach Herb Wrap	10251		12 each
Tomato Sauce		unsalted	18 oz.
Italian Herb Seasoning			3 Tbsp.
Turkey Sausage		cooked	12 oz.
Mozzarella Cheese Part-Skim Shredded			6 oz.
Egg		beaten	3 oz.
Non-Stick Cooking Spray		as needed	
Spinach		baby	9 oz.
Tomato Sauce			3 oz.
Mozzarella Cheese Low-Fat Shredded			1.5 oz.

Instructions

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. Remove 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.

