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# LASAGNA DINNER

## HEATING INSTRUCTIONS

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### **Lasagna**

1. Preheat oven to 350° F.
2. Bake covered for 30–35 minutes or until internal temperature is 165° F.
3. Remove cover and bake an additional 8–10 minutes until cheese is golden brown.
4. Let rest 5–8 minutes and serve.

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Thank you from all of us at Festival Foods!



## INGREDIENTS & NUTRITION FACTS

**Lasagna** – Pasta Sauce (Vine-Ripened Tomatoes, Sautéed and Caramelized Onions (Extra Virgin Olive Oil and Sunflower Oil), Carrot Puree, Garlic Puree, Salt, Sugar, Basil, Seasonings, Citric Acid), Mozzarella Cheese (Pasteurized Part-Skim Milk, Cheese Culture, Salt, Enzymes, Powdered Cellulose and Dextrose (added to prevent Caking), Pasta (Enriched Durum (Milled Wheat, Niacin, Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Dried Whole Egg), Ricotta Cheese (Pasteurized Milk, Pasteurized Whey, Pasteurized Cream, Vinegar, Salt, Stabilizer (Modified Food Starch, Guar Gum, Carrageenan), Potassium Sorbate (added as a preservative)), Ground Beef, Sugar, Seasoning Salt (Salt, Sugar, Spices (including Paprika and Turmeric), Onion, Cornstarch, Garlic, Tricalcium Phosphate, Paprika Oleoresin, Natural Flavor), Mrs. Dash Seasoning (Onion, Spices, (Black Pepper, Parsley, Celery Seed, Basil, Bay, Marjoram, Oregano, Savory, Thyme, Cayenne Pepper, Coriander, Cumin, Mustard, Rosemary), Garlic, Carrot, Orange Peel, Tomato, Lemon Juice Powder, Citric Acid, Oil of Lemon), Italian Seasoning (Spices), Italian Bread (Enriched,

Bleached Wheat Flour (Wheat Flour, Barley Malt, Niacin, Reduced Iron Thiamine Mononitrate, Riboflavin, Folic Acid), Water Yeast, Vegetable Shortening (Partially Hydrogenated Soybean, Canola, and/or Cottonseed Oil), Salt, Dextrose, Sugar, Corn Starch, Wheat Gluten, Sodium Stearoyl Lactylate, Mono and Diglycerides, Soy Flour, Contains 2% or less of the following: Ascorbic Acid, Potassium Bromate, L-Cysteine, Enzyme, Sulfate, Ammonium Sulfate, Potassium Bromate).

**CONTAINS:** Wheat, Milk, and Eggs.

**Italian Bread** – Patent Flour (Bleached Wheat Flour, Malted Barley Flour, Potassium Bromate), Water, Wheat Gluten, Shortening (Partially Hydrogenated Soybean and Cottonseed Oils), Yeast, Salt, Sugar, S-500 (Wheat Flour, DATEM, Dextrose, Soybean Oil, Ascorbic Acid, L-Cysteine, Azodicarbonamide (ADA), Enzymes).

**CONTAINS:** Wheat and Soy.

<b>Nutrition Facts</b>		Lasagna	Italian Bread
Varies servings per container		Varies	Varies
<b>Serving size</b>		8 oz (227g)	2oz (57g)
Amount per serving			
<b>Calories</b>		<b>380</b>	<b>150</b>
		% Daily Value*	% Daily Value*
<b>Total Fat</b>		20g <b>26%</b>	1.5g <b>2%</b>
Saturated Fat		9g <b>45%</b>	0g <b>0%</b>
Trans Fat		0g	0g
<b>Cholesterol</b>		65mg <b>22%</b>	0mg <b>0%</b>
<b>Sodium</b>		880mg <b>38%</b>	220mg <b>10%</b>
<b>Total Carbohydrate</b>		26g <b>9%</b>	27g <b>10%</b>
Dietary Fiber		0g <b>0%</b>	0g <b>0%</b>
Total Sugars		10g	1g
Includes Added Sugars		1g <b>2%</b>	1g <b>2%</b>
<b>Protein</b>		23g	6g
<small>*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>		<b>Vitamin D</b>	0mcg <b>0%</b>
		<b>Calcium</b>	367mg <b>30%</b>
		<b>Iron</b>	2mg <b>10%</b>
		<b>Potassium</b>	400mg <b>8%</b>
			0mcg <b>0%</b>

**FOOD SAFETY:** Keep all items refrigerated at or below 41° F. Reheat until a minimum internal temperature of 165° F is reached. All foods produced in a facility that also processes soy, wheat, milk, eggs, fish, shellfish, tree Nuts, and peanuts.