Meat Filled Lasagna

Heating Instructions: Remove plastic lid. Heat at 350° for 25-30 minutes.

Nutrition Facts

Serving Size: 12 oz (439g)

Servings Per Container: Varied

Amount per serving			
Calories 850		Calories from	m Fat 450
		% Da	aily Value*
Total Fat 50g			77%
Saturated Fat 23g			115%
Trans Fat 1.5g			
Cholesterol 195mg		65%	
Sodium 1670mg			70%
Total Carbohydrate	3 9g		13%
Dietary Fiber 4g			16%
Sugars 7g			
Protein 57g			
Vitamin A 25%	•	Vitar	nin C 10%
Calcium 90%	•		Iron 25%
* Percent Daily Values are values may be higher or lo			
	Calories	2,000	2,500
Total Fat	Less tha		80g
Sat Fat Cholesterol	Less the		25g 300mg
Sodium	Less tha	_	2,400mg
Total carbohydrate	2303 uli	300g	375g
Dietary Fiber		25g	30g

INGREDIENTS: RICOTTA (MILK PASTEURIZED, MILK NONFAT, VINEGAR, MILK FAT, GUAR GUM, CARRA-GEENAN, XANTHAN GUM), MARINARA SAUCE, ANGELA MIA, MOZZARELLA (CULTURED PASTEURI-ZED PART-SKIM MILK, SALT, ENZYMES, ANTICAKING BLEND (POTATO STARCH, CELLULOSE, NATAMYCIN (NATURAL MOLD INHIBITOR))), PORK SAUSAGE (PORK, WATER, CORN SYRUP, <2% OF: PORK BROTH WITH NATURAL FLAVORINGS, SALT, DEXTROSE, SPICE, PAPRIKA, MONOSODIUM GLUTAMATE, FLA-VORINGS, BHA, PROPYL GALLATE, CITRIC ACID). GROUND BEEF, GROUND PORK, GROUND VEAL, FRESH BREAD CRUMBS, EGGS, ONION, CELERY, ENRICHED DURUM FLOUR (NIACIN, FERROUS SUL-FATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, PASTEURIZED WHOLE EGGS, BETA CAROTENE, EGG, PARMESAN (MILK, CHEESE CULTU-RES, SALT, ENZYMES), EGG YOLK. GARLIC, ITALIAN SEASONING (MARJORAM, THYME, ROSEMARY, SAVORY, SAGE, OREGANO, BASIL)

CONTAINS: MILK, EGG, WHEAT