FIGURENOOK / FREE PLANNING SHEET

Lasagna serving and oven-timing plan

Use your chosen tested recipe and actual pan dimensions.

Recipe name and source

Pan interior size / depth / handles

Oven rack clearance

Guests and recipe yield

Ingredients and assembly

Oven setting / doneness / bake time

Resting / serving / storage plan

Notes / next action

Use oven mitts and a dry heat-safe trivet. Follow your chosen recipe and pan directions.
Keep hot food at 140°F or above; refrigerate perishables within 2 hours (1 hour above 90°F).
USDA: ask.fsis.usda.gov/article/What-is-the-Danger-Zone