

Asparagus Parmesan

Makes: 50 servings

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Ingredients	Weight	Measure
Fat-free egg substitute	2 lb.	1 qt.
Dry bread crumbs	5 lb.	5 qt.
Asparagus cuts and tips, canned, drained	12 lb. 10 oz.	2 No. 10 cans
Salt and pepper		To taste
Prepared tomato-based pasta sauce	24 lb.	12 qt.
Mozarella cheese, part-skim, shredded	3 lb.	3 qt.

Directions

1. Mix together egg substitute and bread crumbs.
2. Stir in asparagus.
3. Add salt and pepper to taste.
4. Spray six (20 x 12 x 2 1/2-inch) baking pans with nonstick cooking spray.
5. Form asparagus mixture into 100 (3 oz.) patties, about 3 1/2 inches in diameter and 1/2 inch thick.
6. Arrange patties in a single layer in baking pans.
7. Bake at 350 degrees Fahrenheit in a conventional oven 20 minutes, or until patties are cooked through and beginning to brown. Serve hot.