

Simple Baked Lasagna

Prep time: 20 minutes

Cook time: 35 minutes

Total time: 55 minutes

Serves: 12

Ingredients:

- Nonstick cooking spray
- 1 (16-ounce) box Food Club Lasagna Pasta
- 1 (16-ounce) container whole milk ricotta cheese
- 2 cups Food Club Shredded Mozzarella Cheese, divided
- 1 cup grated Parmesan cheese, divided
- 1 teaspoon Italian seasoning
- 1 large egg
- 3 (8-ounce) cans Food Club Tomato Sauce
- 1 pound Italian sausage, cooked, drained and crumbled
- Fresh basil for garnish

Method:

1. Preheat oven to 400°F and coat a deep 9x13-inch baking dish with cooking spray.
2. Bring a large pot of water to a boil and cook pasta according to package directions. Drain pasta and rinse with cold water. Lay noodles on a parchment-lined baking sheet, in a single layer to keep from sticking together, and set aside.
3. While pasta cooks, combine ricotta, 1 cup of mozzarella cheese, 1/2 cup Parmesan cheese, Italian seasoning and egg in a large bowl and mix thoroughly.
4. Assemble lasagna in prepared baking dish by layering sauce, noodles, cheese mixture and sausage. Repeat with remaining ingredients, ending with a final layer of noodles. Top lasagna with a thin layer of sauce and remaining mozzarella and Parmesan cheeses.
5. Cover with foil and bake for 25 minutes. Uncover and bake for another 5-10 minutes, or until the lasagna is bubbling and golden-brown on top.

*Tip: To freeze and bake later, prepare recipe through step #4. Then cover tightly with heavy-duty foil and freeze. To reheat, bake for 40 minutes covered and 5-10 minutes uncovered.