

Classic Lasagna

Ingredients

15 oz	Ricotta Cheese
½ cup	Parmesan Cheese
2 ea	Eggs
1 tsp	Dried Oregano
1 tsp	Dried Basil
2 lb 13 oz jar	Pasta Sauce
12 ea	Lasagna Noodles, uncooked
4 cups	Mozzarella Cheese, shredded
1 lb	Lean Ground Beef or Turkey, or Italian Sausage (cooked)



Instructions

1. Preheat oven to 375°F.
2. In a bowl, combine the ricotta cheese, parmesan cheese, oregano, basil, and eggs and mix well. In a separate bowl, combine your choice of meat and pasta sauce.
3. Cover the bottom of the Baker's Edge with a quarter of the sauce. Lay a noodle in each of the 4 sections of the pan (Please note that some brands of noodle may be longer than the pan, so simply break the ends off in order to fit them into the pan). Then spread half of the ricotta mixture on top of the noodles followed by a quarter of the sauce mixture and a third of the mozzarella. Repeat this process again beginning with the noodles. Top with the last 4 noodles, the remaining sauce and finally the remaining mozzarella cheese.
4. Spray a piece of aluminum foil with nonstick cooking spray and cover the pan. Bake for about 45 minutes. Uncover the pan and bake an additional 10-15 minutes, or until the noodles are tender and the cheese is golden.
5. Let the lasagna rest for 10 minutes before serving.