



Quick and Delicious Lasagna

Ingredients

15 oz	<i>Ricotta Cheese</i>
½ cup	<i>Parmesan Cheese</i>
2 ea	<i>Eggs</i>
1 tsp	<i>Dried Oregano</i>
1 tsp	<i>Dried Basil</i>
7 cups	<i>Pasta Sauce, homemade or store bought</i>
1 lb	<i>Lean Ground Beef or Turkey, or Italian Sausage (cooked)</i>
12 ea	<i>Lasagna Noodles, uncooked</i>
6 cups	<i>Mozzarella Cheese, shredded</i>

Instructions

1. *Preheat the 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 pan with 1/4 of the sauce. Lay one noodle in each of the 4 sections of the pan. Then spread 1/2 of the ricotta mixture on top of the noodles, followed by 1/4 of the sauce mixture and 1/3 of the mozzarella cheese. Repeat this process again, beginning with the noodles. Top with the last 4 noodles, the rest of the sauce, and finally the rest of the mozzarella cheese.*
4. *Spray a piece of aluminum foil with nonstick cooking spray and cover the pan. Bake for about 55 minutes. Uncover the pan and bake an additional 10-15 minutes or until it is starting to bubble and the cheese is golden. Let the lasagna rest for 10-15 minutes before serving.*