Quick and Delicious Lasagna

Ingredients

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

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.