

## The Simple Lasagna Pan™

Homemade, deep-dish, fresh-from the oven lasagna is one of life's greatest pleasures. But if you've ever baked it in a conventional pan, you know exactly what happens after a few servings are removed... the layers slump and slide, and what's left in the pan starts to look a lot less appetizing. To solve this problem, we created the Simple Lasagna Pan™. The patented shape is designed to hold lasagna layers neatly stacked in place, while still allowing sauces to flow evenly throughout the pan. Interior walls help to prevent "collapse" as lasagna is removed, and the unique nonstick coating releases even the stickiest foods with ease. Food also bakes more consistently than in conventional bakeware, as heat is circulated evenly to every serving.

- *keeps lasagna layers neatly stacked (prevents 'collapse')*
- *50% more volume than our Edge Brownie Pan™*
- *one continuous chamber, so sauces flow easily through the pan*
- *a perfect fit for standard-size lasagna noodles*
- *interior sidewalls circulate heat evenly to every serving*
- *hard-anodized construction with premium nonstick coating*
- *all pans are 100% made in the USA*

## Pasta, Casseroles, and Other Dishes

In addition to lasagna, your Simple Lasagna Pan™ can be used to bake macaroni and cheese, manicotti, baked ziti, herbed stuffing, casseroles, and other savory dishes. Some of our favorites include:

- Four Cheese Baked Macaroni
- Eggplant Parmesan
- Chicken Pot Pie
- Shepherd's Pie
- Breakfast Casserole
- Enchiladas

## Cleaning Your Pan

- Before the first use, wash the pan in hot, soapy water and then towel it dry. For the best results, we recommend using a soap dispensing dishwashing wand with a soft sponge at the end of the handle. Most dishwashing wands fit perfectly between the pan's interior sidewalls.
- Never use abrasive cleansers, bleach, steel wool, scouring pads, or harsh chemical fluids. For occasional dried-on food, simply soak the pan in hot water for a few minutes and then scrub it with a damp sponge or cloth.
- The Simple Lasagna Pan™ is not dishwasher safe. Gentle hand washing is recommended to protect the pan's nonstick coating.

## Use and Care

Your Simple Lasagna Pan™ is oven-safe to 500 degrees Fahrenheit in a conventional oven. The pan should not be used to cook food on a stovetop burner and never use it in a microwave oven.

- Some recipes may bake in less time. If your recipe calls for a baking time of 25 minutes or more, check for doneness a few minutes early. Make a note of any adjustments for future reference.
- Always use oven mitts when handling a hot pan.
- To keep the pan in good condition, avoid prolonged exposure to moisture and do not use the pan to store leftover food. When not in use, dry the pan thoroughly and store it at room temperature.

## Recommended Utensils

Always use nonstick-safe utensils in your Simple Lasagna Pan™. Never use metal knives or other sharp utensils. Scraping the pan or applying heavy pressure could scuff or scratch the coating.

## Chef Emily's Recipes

### 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.

## Roasted Vegetable Lasagna (White Sauce)

#### Ingredients

1 ea	Eggplant, sliced lengthwise in 1/3 inch slices
3 ea	Zucchini, sliced lengthwise in 1/4 inch slices
3 ea	Red Bell Peppers, seeded and quartered lengthwise
5 Tbsp	Olive Oil, divided
1 tsp	Black Pepper, divided
1 ½ tsp	Salt, divided
5 Tbsp	Unsalted Butter
4 cloves	Garlic, minced
6 Tbsp	All-Purpose Flour
5 ¼ cups	Whole Milk
2 cups	Italian Fontina, grated
1 cup	Parmigiano-Reggiano, grated
5 Tbsp	Fresh Basil, chopped finely
¼ tsp	Fresh Nutmeg, ground
16 ea	Lasagna Noodles
8 oz	Fresh Spinach

#### Instructions

1. Preheat the oven to 450°F. Brush 2 baking sheets with a tablespoon of olive oil each. Spread the slices of eggplant, zucchini, and red peppers in a single layer between the two pans. Brush the vegetables with the remaining olive oil. Sprinkle the vegetables with the ½ teaspoon black pepper and 1 teaspoon of salt. Bake the vegetables for 15 to 20 minutes or until tender and browned. Do not overcook them. Remove the eggplant and zucchini from the oven and continue cooking the red peppers for an additional 10 minutes. Remove the peppers from the oven and put them in a bowl and cover for 10 minutes. After the peppers have sat, peel and discard their exterior skin.
2. Meanwhile, in a Dutch oven, whisk the garlic in butter over medium heat until the butter is melted and the garlic is fragrant. While continually whisking, add the flour and cook for 2 minutes. Slowly add the milk while whisking constantly, and bring the mixture to a boil. Reduce the heat and simmer for 8 minutes, whisking occasionally. Remove the sauce from the heat and stir in the Fontina, Parmigiano-Reggiano, basil, remaining ½ teaspoon of black pepper, nutmeg, and remaining ¼ teaspoon of salt.
3. In a large pan of hot tap water, soak the lasagna noodles for 15 minutes and then pat dry.
4. Reduce the oven to 375 F.
5. To assemble the lasagna, spoon 1 ½ cups of sauce in the bottom of the Simple Lasagna Pan. Lay one noodle in each section of the pan. Top with the spinach and ¼ of the sauce. Top with another noodle and press down. Add the eggplant and zucchini and then ¼ of the sauce. Top with another noodle and press down. Add the red peppers and ¼ of the sauce followed by the last noodles and press down. Finish off the top of the lasagna with the remaining sauce. Spray the foil with non-stick cooking spray and cover the lasagna.
6. Bake the lasagna for 45 minutes, then uncover and bake an additional 25 minutes or until the lasagna is starting to brown and bubble. Allow the lasagna to rest for 10 to 15 minutes before serving.

## Ultimate Lasagna

### Ingredients

¾ lb Ground Beef  
1 lb Sweet Italian Sausage, casings removed  
1 ea Onion, medium size  
4 cloves Garlic, minced  
3 cans Crushed Tomatoes (14.5 oz cans)  
3 cans Tomato Paste (6.5 oz cans)  
1 can Tomato Sauce (29 oz can)  
2 Tbsp Sugar  
1 Tbsp Basil, dried  
½ tsp Oregano, dried  
½ tsp Rosemary, dried  
½ tsp Fennel Seeds, dried  
1 ½ tsp Salt, divided  
½ tsp Black Pepper  
6 Tbsp Fresh Parsley, chopped and divided  
16 ea Lasagna Noodles  
3 cups Ricotta Cheese  
2 ea Eggs  
1 ¼ cup Parmesan, grated  
1 lb Mozzarella, shredded

### Instructions

1. To make the sauce, in a Dutch oven brown the ground beef, sweet Italian sausage, onion and garlic until cooked through. Drain off the fat. Add the crushed tomatoes, tomato paste, and tomato sauce and stir well. Add the sugar, basil, oregano, rosemary, fennel seeds, 1 teaspoon of salt, black pepper and 3 Tablespoons of parsley. Cover the sauce and allow it to simmer for an hour and a half, stirring occasionally.
2. In a large pan of hot tap water, soak the lasagna noodles for 15 minutes and then pat dry.
3. Preheat the oven to 375 F.
4. In a bowl, combine the ricotta cheese, eggs, remaining ½ teaspoon of salt, remaining 3 Tablespoons of parsley, and parmesan cheese.
5. To assemble the lasagna, spoon 1 ½ cups of sauce in the bottom of the Simple Lasagna Pan. Lay one noodle in each section of the pan. Spread 1/3 of the ricotta mixture on the noodles, followed by ¼ of the mozzarella and then ¼ of the remaining sauce. Top with another noodle and press down. Starting with the ricotta, repeat this step two more times. Top the last noodle with the remaining ¼ of sauce and remaining ¼ of mozzarella. Spray foil with non-stick cooking spray and cover the lasagna.
6. Bake the lasagna for 45 minutes, then uncover and bake an additional 25 minutes or until the lasagna is starting to brown and bubble. Allow the lasagna to rest for 10 to 15 minutes before serving.

### Additional Recipes

Visit our website, [www.bakersedge.com](http://www.bakersedge.com), to view, download and print additional recipes prepared by Chef Emily Griffin. She is continually developing new culinary creations for the Simple Lasagna Pan™ and is available to answer your baking questions by email.

### Our Limited Warranty

Baker's Edge® is committed to your satisfaction. We will promptly replace any Simple Lasagna Pan™ found to be defective in materials or workmanship under normal use (following the directions and use and care instructions in this insert) for 90 days from the date of purchase. Minor imperfections or scratches, surface markings as a result of shipping, and slight color variations are normal and may also occur with wear. This warranty specifically excludes damage due to improper storage, exposure to extreme temperatures, prolonged exposure to moisture, using metal or other improper utensils, neglect, fire, accident, alteration, theft, or use in a commercial establishment. Because the pan is not dishwasher safe, this warranty excludes any damage resulting from cleaning the pan in a dishwasher. This warranty also excludes damage attributable to the improper use of utensils, including marks and scratches that may occur with use.

**Proof of purchase is required.** Therefore, we strongly recommend that you keep your sales receipt, invoice, or credit card bill. If you believe your Baker's Edge® product is defective, please send an email to [info@bakersedge.com](mailto:info@bakersedge.com), or send a letter to us at:

Baker's Edge

484 East Carmel Drive, #355

Carmel, IN 46032-2812

### BakersEdge.com

If you'd like to purchase a Simple Lasagna Pan™ or locate a store that carries Baker's Edge® products, please visit us online at [www.bakersedge.com](http://www.bakersedge.com). You'll find a complete list of retailers, detailed product information, and lots of gourmet recipes. You can also download a printable version of this insert or sign up for our mailing list. Our website is secure and we update the content regularly.

### Contact Us

We're always eager to hear from our customers and fans. If you'd like to send us comments or suggestions, please contact us via email at [info@bakersedge.com](mailto:info@bakersedge.com) or write to us at the postal address above.

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SIMPLY BETTER LASAGNA



- *product information*
- *use and care instructions*
- *recommended utensils*
- *recipes and baking tips*



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