

Lasagna

- 1 sausage
(¼ lb. meat: ground beef, ground turkey, Italian sausage, etc)
- ¼ cup water
- One 15oz. Can of Marinara Sauce (or 2 cups)
- ½ tsp salt
- 4 oz. lasagna noodles (6 noodles)
- ½ cup ricotta cheese
- 1½ cup (6 oz.) mozzarella and/or Jack cheese, grated
- 2 Tb. Parmesan cheese

Brown the meat, drain. Add water, marinara sauce and salt to the meat and bring to a boil. In a square baking pan layer ¼ of the hot meat sauce, 3 pieces of uncooked lasagna*, ½ of the ricotta cheese and ⅓ of the grated mozzarella cheese. Now repeat these layers. After placing the final 3 pieces of lasagna on the top, cover completely with the remaining ¼ of the sauce. Garnish with the remaining ⅓ of the grated mozzarella cheese & the parmesan cheese. Cover tightly with foil. Bake at 375° for one hour. Let stand 5-10 minutes before cutting. May be frozen after baking.

*Break the full pieces of lasagna so that they are the length of your square baking pan. The 6 smaller pieces that are broken off should be used for your middle layer. (2 per row)