



Ravioli Lasagna

Jacob · 30/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 10 mins

Description

This ravioli lasagna with ricotta cheese tastes just like lasagna wow Everyone is amazed at how easy this is to make This ones definitely a keeper

Ingredients

- - 2 cups ricotta cheese - 1 (10 ounce) package frozen chopped spinach — thawed
- drained
- and squeezed dry - 1 ½ cups grated Romano cheese - 2 eggs - salt and pepper to taste - ¼ cup spaghetti sauce - 1 (25 ounce) package frozen cheese ravioli - ½ cup spaghetti sauce - ½ cup grated Romano cheese

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Spray an 8x8-inch baking dish with cooking spray and set aside. Mix ricotta cheese
2. spinach
3. 1 1/2 cups Romano cheese
4. eggs
5. salt
6. and pepper to taste in a bowl. To assemble lasagna
7. spread 1/4 cup of spaghetti sauce in the bottom of the prepared baking dish
8. and place frozen ravioli on top in a single layer. Spread about 1 cup of ricotta mixture over ravioli. Repeat layers 3 more times
9. ending with a layer of frozen ravioli. Spread with 1/2 cup spaghetti sauce
10. and sprinkle remaining 1/2 cup of Romano cheese on top. Cover dish with aluminum foil. Bake in the preheated oven for 40 minutes
11. until casserole is bubbling. Then remove the aluminum foil
12. and bake another 10 minutes to brown cheese on top. Let sit for 10 minutes before serving.