



Cheese Lasagna

Jacob · 28/09/2024



Prep Time

1 hr 5 mins

Difficult

Medium

Servings

8

Description

This cheese lasagna recipe is an easy vegetarian lasagna with ricotta mozzarella and Parmesan cheeses

Ingredients

- - 1 (16 ounce) package lasagna noodles - 4 cups ricotta cheese - 4 eggs - $\frac{1}{4}$ cup grated Parmesan cheese - salt and pepper to taste - 1 teaspoon olive oil - 3 cloves garlic
- minced - 1 (32 ounce) jar spaghetti sauce - 1 teaspoon Italian seasoning - 2 cups shredded mozzarella cheese

Instructions

1. Gather the ingredients. Preheat the oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add lasagna noodles and cook for 8 to 10 minutes or until al dente; drain and lay noodles flat on foil to cool. Mix ricotta
2. eggs
3. Parmesan cheese
4. salt
5. and pepper together in a bowl; mix well. Heat oil in a medium saucepan over medium heat; add garlic and sauté 2 minutes. Stir in spaghetti sauce and Italian seasoning until warmed through
6. stirring occasionally
7. 2 to 5 minutes. Spread 1/2 cup of sauce on the bottom of a 9x13-inch baking dish. Cover with a layer of noodles. Spread 1/2 of the ricotta mixture over noodles; top with another layer of noodles. Pour 1 1/2 cups of sauce over noodles and spread the remaining ricotta over the sauce. Top with remaining noodles and sauce; sprinkle with remaining mozzarella. Cover with a greased sheet of foil. Bake in the preheated oven until cheese is melted and bubbly
8. about 45 minutes.