



Easy Passover Lasagna

Oscar · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

10

Description

This is a dairy main meal for Passover that reheats well Even the pickiest eaters love this recipe Vegetables like mushrooms zucchini and peppers may be added steam them al dente first and add to layers Italian cheese blend can be used in place of mozzarella if desired

Ingredients

- - 28 ounces ricotta cheese - 3 eggs - 8 matzah sheets
- or more as needed - 3 (32 ounce) jars marinara sauce (such as Classico® Tomato and Basil) - 2 (16 ounce) packages shredded mozzarella cheese

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Beat ricotta cheese and eggs together in a bowl. Briefly pass each matzah sheet under warm running water; layer moistened sheets on a plate. Spread a thin layer of marinara sauce in the bottom of a deep 11x15-inch baking dish; top with a layer of moistened matzah sheets
2. breaking pieces as needed to completely cover marinara. Spread a layer of ricotta mixture over matzah mixture. Sprinkle mozzarella cheese over ricotta mixture layer. Repeat layering with remaining ingredients
3. ending with a layer of matzah
4. marinara
5. and mozzarella cheese
6. respectively. Bake in the preheated oven until cheese is bubbling and browned
7. about 45 minutes.