



OvenReady Lasagna with Meat Sauce and Béchamel

Jacob · 29/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

55 mins

Description

This lasagna with béchamel and meat sauce features creamy and delicious layers of noodles and cheese for an easy weeknight meal

Ingredients

- - 1 quart milk - 6 tablespoons butter - 5 tablespoons all-purpose flour - 1 cup grated Parmesan cheese
- divided - ¼ teaspoon ground nutmeg - salt and ground black pepper to taste - 1 (24 ounce) jar Barilla® Meat Sauce - 8 tablespoons fresh basil leaves
- julienned - 1 (9 ounce) box Barilla® Oven Ready Lasagne

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Bring milk to a simmer in a saucepan over medium-high heat. Meanwhile
2. melt butter in a separate saucepan over medium heat. Add flour; cook and stir for 2 to 3 minutes. Whisk hot milk vigorously into butter-flour mixture and bring to a simmer; cook
3. stirring occasionally
4. for 5 minutes. Remove from heat. Stir 3/4 cup Parmesan cheese
5. nutmeg
6. salt
7. and pepper into bechamel until smooth. Pour 1/4 of the meat sauce and 1/4 of the béchamel into the bottom of a 9x13-baking dish; sprinkle with 2 tablespoons basil. Cover with 3 noodles and repeat for 3 layers. Spread remaining meat sauce and béchamel on top; sprinkle with remaining 2 tablespoons basil and remaining 1/4 cup Parmesan cheese. Cover the dish with aluminum foil. Bake in the preheated oven until edges are bubbling and slightly brown
8. about 20 minutes. Let rest for 5 minutes before serving.