

## Easy Homemade Lasagna

This homemade lasagna recipe is delicious and easy to make. It features layers of pasta, sauce, and ricotta with a cheesy topping!

Prep Time: about 30 minutes

Cook Time: approximately 1 hour

Resting Time: 15 minutes

Total Time: 1 hour 45 minutes

Servings: Makes 12 servings

### **Ingredients:**

- 12 lasagna noodles (or more if needed) **Noodles may be either regular noodles or no boil. Instructions below.**
- 4 (16 oz) cups shredded mozzarella cheese, divided
- 1 ¼ cup shredded Parmesan cheese, divided
- 1 - 2 teaspoons salt, more to taste
- 24 oz Marinara or Meat sauce
- Diced tomatoes (optional)
- 1 tsp Italian seasoning
- 15 oz ricotta
- 1 egg
- Frozen spinach- optional

### **Instructions:**

1. Preheat the oven to 350°F. **If using No Boil, skip this step.** Bring a large pot of salted water to a boil (about 1 tbsp of salt for a large pot). Add the lasagna noodles and cook until al dente (firm) according to package directions. Save 1 cup of the pasta water. Drain, rinse under cold water, and set aside.
2. Meanwhile, in a medium pot, pour in the sauce, 1/2 cup of pasta water, **or** ½ to 1 container of diced tomatoes, and add the Italian seasoning. Warm on low/medium heat just until warm, then turn off. Taste and season with additional seasoning, salt, pepper, or a bit of sugar if desired. If desired, feel free to add ground beef/chicken, etc at this point.
3. Remove the frozen block of spinach from the box/bag and place it in a microwave-safe bowl. Microwave the spinach for 1-2 minutes or until the spinach becomes soft. When the spinach has cooled, squeeze out some of the liquid. Cut or break into small pieces if it isn't already chopped.



4. In a medium bowl, combine 2 ½ cups of mozzarella cheese, ¾ cup parmesan cheese, 15 ounces of ricotta, cooled spinach, 1 egg, and ¼ teaspoon salt and pepper to taste.
5. If desired, spray the pan with a nonstick spray before adding ingredients. Spread ¾ - 1 cup of the sauce in a 9×13 pan or casserole dish. Lay 4 lasagna noodles over the top of the sauce lengthwise overlapping the noodles slightly.
6. Layer with ½ of the ricotta cheese mixture, and then ¾ - 1 cup of sauce.



7. Repeat this pattern with another layer of noodles over the sauce, then the remaining ricotta, then ¾ - 1 cup of sauce. Put the last layer of noodles over the sauce with the sauce on top of the noodles.
8. Cover with foil and bake for 45 minutes or until bubbling and hot. While baking, add 1 - 2 teaspoons or more of pasta water if the lasagna seems dry.
9. Remove the foil and sprinkle the top of the lasagna with the remaining 1 ½ cups mozzarella cheese and ½ cup parmesan cheese. Bake uncovered for up to an additional 15 minutes or until browned and bubbly. Let it sit on a surface to cool for at least 15 minutes before cutting.



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