

Cheese Lasagna

For The Love of Lasagna

Lactalis Retail Dairy (Sorrento Cheese)

3 cups mozzarella cheese, shredded

2 containers (15 oz) ricotta cheese

12 leave fresh basil, thinly sliced

1 egg

5 1/2 cups Basic tomato sauce

2 ounces (1 cup) parmesan cheese, shredded

16 sheets no boil lasagna noodles

Preheat oven to 400 degrees.

Mix ricotta, basil and egg in a medium bowl with salt and pepper. Reserve.

Divide the mozzarella in half. Reserve half for the top of the lasagna.

Spray a 13x9-inch baking dish with cooking spray. Spread 1 1/2 cups of tomato sauce on the bottom of the dish. Top with four sheets of noodles, overlapping slightly.

Spread 1/3 of the ricotta over the noodles, followed by 1/3 cup of the parmesan , and 1/2 of the mozzarella. Top with one cup of the tomato sauce.

Repeat layering of noodles, ricotta, parmesan and tomato sauce, two more times.

Top with one more layer of noodles and then one more cup of tomato sauce. Top with remaining mozzarella.

Cover with parchment and then aluminum foil. Bake for 40 minutes until slightly bubbling. Remove foil and parchment and continue to bake until top is browned, about 10 minutes more.

Cool 15 minutes before serving to allow lasagna to set up.

Per Serving (excluding unknown items): 2076 Calories; 156g Fat (67.7% calories from fat); 141g Protein; 27g Carbohydrate; 2g Dietary Fiber; 773mg Cholesterol; 2084mg Sodium. Exchanges: 20 Lean Meat; 1/2 Vegetable; 19 1/2 Fat.