

Lasagna III

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Servings: 8

Preparation Time: 20 minutes

Cook time: 40 minutes

Reynolds Wrap Pan Lining Paper

1 pound ground beef, browned and drained

4 cups (32 oz jar) pasta sauce

1 tablespoon dried Italian seasoning, divided

1 package (8 oz) lasagna noodles, cooked and drained

1 container (15 oz) ricotta cheese

1 egg

1/4 cup Parmesan cheese, grated and divided

1 package (8 oz) mozzarella cheese, shredded and divided

Preheat the oven to 375 degrees.

Line a 13x9x2-inch baking pan with Reynolds Wrap Pan Lining Paper with the parchment side toward the food. Crimp the lining paper around the rim of the pan. Set aside.

In a bowl, combine the ground beef, pasta sauce and two teaspoons of the Italian seasoning. Set aside.

In another bowl, combine the ricotta cheese, egg, two tablespoons of Parmesan cheese and the remaining Italian seasoning. Set aside.

Place one cup of the sauce mixture evenly in the bottom of the lined pan. Arrange the noodles in a single layer on top of the sauce in the pan. Spread the noodles with 1/3 of the ricotta cheese mixture, 1/3 of the mozzarella cheese and 1/3 of the remaining sauce mixture. Repeat two more times to make three total layers. Sprinkle with the remaining Parmesan cheese.

Bake for 40 to 45 minutes or until the sauce is bubbly and the cheese is golden brown.

Let stand 10 minutes before serving.

Per Serving (excluding unknown items): 336 Calories; 24g Fat (65.3% calories from fat); 19g Protein; 10g Carbohydrate; trace Dietary Fiber; 105mg Cholesterol; 179mg Sodium. Exchanges: 1/2 Grain(Starch); 2 1/2 Lean Meat; 3 1/2 Fat.