
Polish Lasagna II

Lydia D'Amico

St Therese de Lisieux Commemorative Cookbook - Wellington, FL - 2010

4 cups diced onions
1 pound margarine
8 cooked lasagna noodles
2 cups mashed potatoes
1 package (8 ounce) mild Cheddar cheese, shredded
1 bag (20 ounce) sauerkraut, rinsed and drained
1 package (8 ounce) shredded mozzarella cheese

Preheat the oven to 350 degrees.

In a skillet, cook the onions in margarine until translucent.

In a 9x13-inch baking dish, layer the noodles, potatoes, onions, sauerkraut, cheddar cheese and mozzarella cheese. Sprinkle shredded cheese on top.

Bake in the oven for 35 minutes. The cheese should be melted before removing from the oven.

Pasta

Per Serving (excluding unknown items): 4243 Calories; 404g Fat (84.0% calories from fat); 46g Protein; 127g Carbohydrate; 25g Dietary Fiber; 110mg Cholesterol; 7316mg Sodium. Exchanges: 3 1/2 Grain(Starch); 3 1/2 Lean Meat; 11 1/2 Vegetable; 78 Fat.