



a start**cooking**.com recipe

# LASAGNA



- One 26 ounce Jar of spaghetti sauce
- 10 sheets of lasagna noodles (ten - 7 X 3 no boil pasta sheets)
- 2 extra-large eggs, lightly beaten
- 15 ounces ricotta cheese
- One 10 ounce package of frozen spinach, defrosted and squeezed dry
- 1/2 cup grated Parmesan cheese plus 1/4 cup grated Parmesan cheese
- 1 teaspoon oregano
- 1 teaspoon salt
- 1/4 teaspoon ground pepper
- 1 pound shredded mozzarella

Preheat the oven to 400 degrees F.

## Ricotta Mixture:

In a medium bowl combine eggs, ricotta cheese, spinach, 1/2 cup of the parmesan cheese, oregano, salt and pepper.

Layer the ingredients in a 9 x 13 x 1 inch pan, in the following order:

## Layer one

- 3/4 cup of the Sauce
- 3 Sheets of pasta
- 3/4 cup of the Sauce
- 1/2 of Ricotta Mixture
- 1 and 1/3 cups of the Mozzarella

**Layer two**

3 sheets of Pasta

$\frac{3}{4}$  cup of the Sauce

$\frac{1}{2}$  of Ricotta Mixture

1 and  $\frac{1}{3}$  cups of the Mozzarella

**Layer three**

4 Sheets of pasta

$\frac{3}{4}$  cup of the Sauce

1 and  $\frac{1}{3}$  cups of the Mozzarella

$\frac{1}{4}$  cup Parmesan Cheese

Bake for 30 minutes, until the sauce is bubbling.

Let sit for 10-15 minutes before cutting.