

West Michigan Family



One-Step Lasagna

Ingredients

1 ½ c. water
2-15 ½ oz. jars spaghetti sauce
1-16 oz. box lasagna noodles
1-15 oz. container Ricotta cheese
8 oz. Mozzarella cheese, thinly sliced
½ c. grated Parmesan cheese

Instructions

Combine 1 ½ cups of water with spaghetti sauce in a bowl. Cover the bottom of a 13X9X2 inch baking dish with 1 cup of sauce. Arrange one layer of uncooked noodles, slightly overlapping, on top of sauce. Spread half of the ricotta and half of the mozzarella cheese over the noodles. Sprinkle with 2 tablespoons Parmesan cheese.

Add another layer of sauce. Repeat with another layer of noodles, the remaining ricotta and mozzarella cheese, and 2 tablespoons of Parmesan. Top with a layer of noodles. Pour remaining sauce over, spreading evenly to cover the edges of the noodles. Sprinkle with ¼ cup Parmesan cheese.

Cover tightly with heavy-duty foil. Set on a cookie sheet. Bake in preheated oven at 350° for 1 to 1 ½ hours, or until a knife goes easily through the pasta. Let stand, covered, on a rack for 10 minutes.

If desired, 1 pound of browned hamburger may be added to the sauce.