

Lasagna

- 1 1/2 pounds lasagna noodles (I like the Oven Ready – NO boil)
- 1-pound mozzarella cheese, grated
- 2-pounds Ricotta Cheese (low fat or whole milk)
- 1-pound Romano cheese, grated
- 8 ounces Parmesan cheese, grated
- 3 eggs
- 4 cups Pasta Sauce (See Pasta Sauce Recipe)

Preheat oven to 375°. Preboil lasagna according to directions, unless you have the “oven ready, no boil”, i.e., Barilla brand. In a rectangular roasting pan (approximately 10x14), coat the inside of it with olive oil. In a mixing bowl, slightly beat eggs with a fork and gradually add the Ricotta cheese.

For first layer, ladle enough Pasta sauce to cover bottom of your roasting pan. Then layer a row of lasagna noodles. Spoon on ricotta/egg mixture and carefully spread over the noodles. Add another layer of Pasta Sauce, followed by a layer of Mozzarella cheese. Repeat the layers (noodles, ricotta, pasta sauce & cheese). Cover with Romano & Parmesan Cheese. Bake for 45 minutes.