



### *Deanie's Lasagna*



#### **Ingredients:**

- Deanie's Marinara Sauce (about 32 oz).
- 1 ½ lb. Calabro's Whole Milk Ricotta (Galbani Whole Milk Ricotta is also very good)
- 2 eggs
- Dried parsley flakes
- ⅓ cup grated freshly grated Parmigiano Reggiano cheese
- Salt and pepper, to taste
- 1 box lasagna noodles
- ¾ lb. grated Mozzarella cheese

#### **Method:**

1. Cook sausage until browned.
2. Add container of red sauce to meat.
3. Combine ricotta, eggs, parsley flakes, salt and pepper, and parmesan cheese in mixing bowl.
4. Cook noodles per package directions.
5. Preheat oven to 400F. Liberally butter all sides and bottom of 9" x 13" baking dish.
6. Assemble lasagna:
  - Layer of sauce
  - Layer of noodles
  - Layer of ricotta mixture (one half of the prepared amount)
  - Layer of noodles
  - Layer of sauce
  - Layer of noodles
  - Layer of ricotta mixture (other half of the prepared amount)
  - Layer of noodles
  - Layer of remaining sauce
  - Top with grated mozzarella cheese
7. Bake in oven for 30-35 minutes, until the sauce starts to bubble and the cheese is melted.
8. Allow to cool 10-15 minutes before cutting.

**\*Note:** If cheese starts to brown too much, cover with foil, but be sure to put a cookie sheet under the baking dish in case it bubbles over!