

EASY LASAGNA

The Cooks Next Door

1 - 16 oz. pkg. lasagna noodles
1 qt. spaghetti sauce (jarred or make your favorite homemade!)
1 lb. sausage or ground beef
1 c. water
1 - 15 oz. carton ricotta cheese
1 egg beaten
8 oz. shredded mozzarella or Italian cheese blend
6-8 oz. frozen spinach, thawed and water squeezed out
1/3 c. water
1/4 c. parmesan cheese
1 Tb. parsley flakes
dash nutmeg
salt, pepper to taste
1/2 c. parmesan cheese

Brown meat, add spaghetti sauce and 1 c. water, bring to a boil. In mixing bowl combine ricotta cheese, egg, mozzarella, spinach 1/3 c. water, 1/4 x. parmesan, parsley flakes, nutmeg, salt, and pepper.

TO ASSEMBLE: Use uncooked lasagna strips but rinse in hot water before layering in a 9x13 pan (about 4 lasagna strips fit in a single layer - 3 lengthwise, 1 crosswise). Layers: 1 2/3 c. sauce, lasagna strips, 1/2 cheese mixture, 1 2/3 c. sauce, lasagna strips, remaining cheese mixture, 1 2/3 c. sauce, lasagna strips, remaining sauce, top w/1/4 c. parmesan cheese. Bake at 375 degrees covered w/foil for 40 minutes. Remove foil and bake for 15 more minutes. Let stand 5-10 minutes before cutting.