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# Quick & Easy Lasagna

*Sendik's Fine Foods*

*Internet Address: Access our online cookbook at [www.sendiksfinefoods.com](http://www.sendiksfinefoods.com)*

Servings: 12

**1 (9 ounce) box of Barilla no-boil lasagna noodles**

**2 eggs**

**1 (15 ounce) container ricotta cheese**

**4 cups shredded mozzarella cheese**

**1/2 cup freshly grated parmesan cheese**

**1 pound ground beef; browned and seasoned with salt and pepper, to taste**

**10 cups of your favorite pasta sauce**

**parsley, finely chopped for garnish**

Preheat oven to 375 degrees.

In a medium bowl, combine beaten eggs, ricotta cheese, 2 cups of the mozzarella cheese and 1/2 cup of the parmesan cheese. Set aside.

In a greased 13x9x3 pan, spread 1 cup of sauce on bottom of pan. Begin to layer the rest of the ingredients in the following order: 4 no-boil lasagna noodles (they will overlap), 1/3 part of the ricotta cheese mixture, 1/3 of the browned meat, 1 cup mozzarella cheese and 1 1/2 cups of spaghetti sauce. Begin the next 2 to 3 layers the same way with 4 no-boil lasagna noodles, 1/3 part of the ricotta cheese mixture, 1/3 of the browned meat and 1 1/2 cups sauce.

For the top, layer 4 uncooked lasagna noodles, the remaining sauce and remaining 1 cup mozzarella.

Bake covered with foil for 50-60 minutes. Uncover and continue cooking until all the cheese is melted on the top (about 5 minutes). Let stand 15 minutes before serving.

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**Pasta/Pizza Entrees**