



## Our Family Favourite Lasagna

### Ingredients:

1/2 box of wide dry lasagna noodles (approx. 12 noodles)  
(You can also use fresh lasagna noodles if desired)  
2 475 g. tubs Ricotta cheese  
2 340 g. balls Mozzarella cheese, thinly sliced or grated  
2 eggs  
Grated Parmesan cheese  
1 tsp. salt (or to taste)  
1/4 tsp. pepper  
Approx. 2 cups of tomato sauce (homemade is best)

### Instructions:

In a large bowl, mix together the Ricotta, eggs, salt and pepper.  
In salted water, par boil lasagna for 15 minutes, drain thoroughly and cool down with cold water.

### HINTS:

Placing the Mozzarella balls in the freezer for about 15-20 minutes will make it easier to slice the cheese.  
The lasagna can be made the day before, kept in the refrigerator and heated up, covered, in the oven to desired temperature before serving.  
It also freezes well.

### Instructions cont'd:

In a 9 x 12 baking dish, alternate layers in this order starting with a thin layer of tomato sauce (this will make 2-3 layers):

Tomato sauce  
Lasagna noodles  
Ricotta mixture  
Mozzarella slices (or grated Mozzarella)  
Grated Parmesan cheese

End with a layer of lasagna noodles, topped with a thin layer of tomato sauce and sprinkled with a little Parmesan cheese.  
Cover with foil and bake at 350 degrees F, for about 40-45 minutes or until the cheese bubbles.

If you like a meatier lasagna, fry 1/2 lb. of ground beef or veal and add to the tomato sauce before preparing the lasagna.