

Home Made Lasagne (finally!)

Ingredients:

- 1 recipe of Tomato Meat Sauce
- 1 recipe of home made ricotta cheese
- 1 recipe of pasta dough rolled out into lasagna size noodles
- 1 egg beaten
- 80 mL parmesan cheese
- 125 mL finely chopped spinach
- 250 mL mozzarella cheese grated

Procedure:

1. Preheat oven to 350 degrees F.
2. Heat sauce over low heat.
3. Mix together ricotta cheese, parmesan cheese, spinach and beaten egg.
4. Grease the bottom and sides of an 8x8 baking pan.
5. Put 1/3 sauce in the bottom of the pan.
6. Add a layer of noodles.
7. Spread the ricotta mixture over the first layer of noodles.
8. Add another layer of noodles.
9. Next layer with 1/3 of the sauce.
10. Add another layer of noodles, top with the rest of your sauce.
11. Top with mozzarella cheese, bake for 20-25 minutes. Let cool for 10 minutes before serving.