

# lasagna alla bolognese

## Kit Includes:

- 8 oz. marinara
- 6 lasagna sheets (par-cooked)
- 4 oz. béchamel
- 8 oz. ragù Bolognese (beef or mushroom)
- 2 oz. grated Parmigiano-Reggiano
- 2 oz. ricotta
- Aluminum baking pan (with lid)



**Preheat oven to 400° Fahrenheit.**

## To assemble the lasagna:

1. Spread  $\frac{1}{4}$  of the marinara on the base of the pan.
2. Place one layer of pasta down in the baking pan.
3. Spread  $\frac{1}{3}$  of the béchamel on the pasta sheet.
4. Top béchamel with  $\frac{1}{3}$  of the ragù Bolognese.
5. Sprinkle with  $\frac{1}{3}$  of the Parmigiano-Reggiano.
6. Add another sheet of pasta.
7. Top with  $\frac{1}{4}$  of the marinara.
8. Scatter  $\frac{1}{2}$  of the ricotta on the marinara.
9. Repeat steps 2 – 5.
10. Add another layer of pasta.
11. Repeat steps 7 & 8.12. Repeat steps 2-5.
13. Add the last sheet of pasta.
14. Top with the remaining tomato sauce.

- **Secure the aluminum baking pan lid and you're ready to bake!**
- **Bake, covered, for 25 minutes.**
- **Remove the lid and continue to bake, uncovered, for 6-8 minutes, or until the edges begin to brown.**