

Classic Meat Lasagna

Ingredients

4 no-boil lasagna noodles
¼ cup ricotta cheese
2 tbsp parmesan cheese,
plus 1 tbsp for garnish

1 whole egg
¼ cup grated mozzarella cheese
1 ½ cups Italian tomato sauce with meat
¼ cup olive oil

Method

Break lasagna noodles to fit convectionware. Place ricotta, parmesan and egg in a small bowl and combine.

Begin by layering bottom of convectionware with ½ cup tomato sauce. Arrange lasagna noodles on top of tomato sauce and spread tomato sauce (½ cup) on top of noodles. Spoon ½ of ricotta mixture on tomato and sprinkle ½ of the mozzarella to cover.

Repeat first layer by placing the remaining lasagna noodles on top of cheese, then the sauce, the ricotta mixture, and then the mozzarella. Drizzle with olive oil.

Secure the lid and place in a 450 degree oven for 40 minutes. Garnish with parmesan.