

## Main Dishes

Pasta

### Easy Baked Lasagna

No pre-cooking of the lasagna noodles. I like to make my Gerry's Spaghetti Sauce the day before I make this recipe. This red lasagna goes well with my White Lasagna for the holidays.

6 cups spaghetti sauce

4 cup (2 lb.) Ricotta cheese

2 cup (8 oz.) shredded Mozzarella cheese

1/4 cup grated Parmesan cheese

4 eggs

1 Tb. parsley

salt and pepper

8 oz. lasagna, uncooked



Heat spaghetti sauce; set aside. Use my recipe, Gerry's Spaghetti Sauce.

Mix together all the cheeses, eggs, parsley, salt and pepper for the filling.

Pour 3/4 cup sauce on bottom of 13-inch x 9-inch x 2-inch greased pan.

Arrange 4 to 5 lasagna noodles over sauce.

Spread 3/4 cup sauce over noodles, 1/3 of the cheese filling and additional 1/2 cup sauce.

Repeat twice.

Top with layer of lasagna and remaining sauce; sprinkle with Parmesan cheese.

Bake covered at 375 degrees for 50 minutes.

Uncover and bake 10 minutes more.

Let stand for 10 minutes.

Yield: 12 servings.