

Lasagna



Ingredients

- 1 lb ground turkey
- 25 oz marinara sauce
- 6 uncooked lasagna noodles
- 15 oz ricotta cheese
- 8 oz shredded mozzarella
- ½ cup grated parmesan
- 2 Tbsp parsley

Utensils

- Frying pan
- Measuring cups and spoons
- Pot holders
- 9 x 13 baking dish
- Spatula
- Nonstick cooking spray
- Aluminum foil



Recipe Instructions

Step 1: Preheat and Prep

Preheat your oven to 375°
Spray your baking dish with nonstick cooking spray.

Step 2: Ground Turkey

Heat your frying pan over medium high heat. Add your ground turkey and cook until meat is fully cooked through. Turn off stove.

Once your meat is cooked, stir in the marinara sauce to create a meat sauce.

Step 3: Assemble

Start by spreading 1/3 of your meat sauce to the bottom of the baking dish.

Top with 3 uncooked noodles.

Spread ½ of the ricotta onto the noodles. Top with ½ of the mozzarella and ½ of the parmesan.

Step 4: Assemble

Add 1/3 of the sauce to the top of the cheeses.

Add 3 more uncooked noodles.

Spread the rest of the ricotta onto the noodles. Pour remaining sauce on top. Top with the remaining mozzarella and parmesan.

Step 5: Bake

Spray aluminum foil with nonstick cooking spray. We don't want the foil to stick to that yummy cheese!

Cover baking dish tightly with the aluminum foil.

Bake at 375° for 40 minutes.

Step 6: Finish and Enjoy!

Remove the foil and continue to bake for another 10 minutes.

Garnish with parsley.

Let cool for at least 5 minutes before serving.

Enjoy!!



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Kitchen Safety Tips:

- Always use pot holders.
- Notify anyone in the kitchen that you will be using the stove.
- Check inside the oven before preheating.