



Six Ingredient Lasagna

Serves 6; 4 x 2 ½ inch or 4 ½ x 3 inch piece per serving

INGREDIENTS

25.5 ounce jar fat-free, low sodium pasta or spaghetti sauce, such as roasted garlic or tomato-basil.

¼ teaspoon crushed red pepper flakes (optional)

15 ounce container fat-free or low-fat ricotta cheese

2 tablespoons chopped fresh basil leaves

4 dried oven-ready or regular 10 x 2 ½ inch lasagna noodles

1 ½ cups shredded part-skim mozzarella cheese, divided use

3 tablespoons chopped fresh basil leaves

COOKING INSTRUCTIONS

Preheat the oven to 375°F.

In a large skillet, stir together the pasta sauce and red pepper flakes. Bring to a simmer over medium-high heat. Reduce the heat and simmer, uncovered, for 5 minutes, stirring occasionally.

In a medium bowl, stir together the ricotta cheese and 2 tablespoons basil.

In an 8 or 9 inch square baking pan, layer ¼ cup sauce, 2 noodles, half the ricotta mixture, half the mozzarella, ¼ cup sauce, 2 noodles, remaining ricotta mixture, and remaining sauce. Cover with aluminum foil.

Bake for 40 minutes. Top with the remaining mozzarella. Bake, uncovered, for 15 minutes, or until bubbly. Let stand at room temperature for 5 minutes before cutting into 6 pieces.



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