



RICOTTA LASAGNA

Makes 6 servings.

Using preboiled lasagna noodles and preparing the rest in stages make this dish so convenient to make. The tomato sauce can be cooked at any time and the ricotta filling can be prepared in advance. All you have to do is to assemble the dish and bake it when you're ready. Leftovers freeze very well.

INGREDIENTS — TOMATO SAUCE

- 4 tablespoons extra-virgin olive oil
- 1 large onion, finely chopped
- 3 garlic cloves, finely chopped
- 1 carton, 26.46 chopped tomatoes, Pomi
- 1 cup loosely packed basil leaves, torn into small pieces
- 1 cup loosely packed Italian parsley, coarsely chopped
- Kosher salt
- Freshly ground black pepper

INGREDIENTS — RICOTTA FILLING

- 1 pound Ricotta cheese
- 3 scallions, including green parts, thinly sliced
- 3 large eggs, whisked
- 1 cup loosely packed Italian parsley, coarsely chopped
- $\frac{3}{4}$ teaspoon kosher salt
- $\frac{1}{2}$ teaspoon black pepper

- ½ pound preboiled imported lasagna noodles

EXTRA CHEESES

- 1 cup grated mozzarella
- ½ cup freshly grated imported parmesan cheese

TO MAKE THE SAUCE

1. Heat the oil in a medium saucepan.
2. Add the onions and garlic and sauté until onions are soft, about 3 minutes.
3. Add the tomatoes and the remaining ingredients. Bring to a boil over high heat, lower the heat and simmer covered for 20 minutes.
4. Season to taste with salt and pepper.

TO MAKE THE FILLING

1. Combine ricotta, scallions, eggs, parsley, salt and pepper. Season to taste.

TO ASSEMBLE AND BAKE THE DISH

1. Preheat the oven to 375F.
2. Combine the mozzarella and parmesan cheeses and set aside.
3. Spoon half of the tomato sauce into the bottom of a 10 by 15 inch baking pan (such as a Pyrex).
4. Place 6 lasagna sheets on top of the sauce, overlapping them slightly. Spread half of the ricotta and top with another 6 lasagna sheets. Finally spread the rest of the ricotta, top with the remaining lasagna sheets, spoon the remaining tomato sauce on top and sprinkle with the mozzarella and parmesan mixture.
5. Cover the dish with aluminum foil and bake for 45 minutes. At this point the pasta should be cooked and tender. Remove the foil and bake for another 15 minutes to brown the top.

TO ASSEMBLE AND BAKE THE DISH

If you assemble the lasagna before and refrigerate it, be sure to bring it back to room temperature before baking.