



## LASAGNA

By Caterina Romano's kitchen

### INGREDIENTS

#### FILLING

600 g of fresh ricotta

1 cup of grated mozzarella cheese

3 TBSP of fresh chopped parsley

5 TBSP of Parmiggiano-Reggiano

2 scrambled large eggs

#### LASAGNA PASTA

1-2 Packages of lasagna sheets

500 g of shredded mozzarella

1 cup of Parmiggiano-Reggiano

### DIRECTIONS

1. See the recipe for meatballs and sauce by Angelina & Francesco.
2. Warm the sauce & meatballs.
3. Transfer the meatballs to a saucer. Mash the meatballs together.
4. In a large bowl combine and mix together the ricotta, mozzarella, parsley, cheese and eggs.
5. Bring a large pot of salted water to boil. Add the lasagna sheets and cook for 2 minutes. Remove and place on a sheet lined with parchment paper.
6. Line the bottom of a lasagna pan with the sauce. Cover the pan with the lasagna sheets. Cut them to fit and cover the sauce evenly.
7. Add another layer of sauce and spread it evenly. Add a layer of mashed meatballs. Sprinkle the top with the grated mozzarella and Parmiggiano-Reggiano. Top with another layer of sauce. Top with another layer of pasta sheets.
8. Add evenly a layer of the filling. Top with lasagna sheets. Add another layer of sauce and top with the mashed meatballs. Sprinkle with the grated mozzarella and Parmiggiano-Reggiano.
9. Top with more lasagna sheets. Add the sauce and top with the mashed meatballs. Sprinkle with the grated mozzarella and Parmiggiano-Reggiano.
10. Add the final layer of lasagna sheets. Top with sauce, and mashed meatballs, mozzarella and cheese.
11. Preheat the oven to 375 DF.
12. Tent the lasagna pan with aluminum paper. Cook for 45 minutes. Remove the aluminum and continue cooking for another 15 minutes.
13. Allow to cool and serve.

ENJOY THE LASAGNA