

## Layered, Saucy, and Seriously Good: The Lasagna Everyone Talks About

This lasagna recipe stands out for several reasons:



**OVEN**  
**375°F**

**TIME**  
**30 min**

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### INGREDIENTS

- 12 lasagna noodles
- 2 cups ricotta cheese
- 3 cups marinara sauce
- 2 cups shredded mozzarella cheese
- 1 cup grated Parmesan cheese
- 1 egg
- 2 tablespoons fresh basil, chopped
- Salt and pepper to taste

### DIRECTIONS

1. Preheat your oven to 375°F (190°C).
2. Cook the lasagna noodles according to package instructions until al dente. Drain and set aside.
3. In a bowl, mix the ricotta cheese, egg, basil, salt, and pepper until well combined.
4. Spread a thin layer of marinara sauce on the bottom of a 9x13 inch baking dish.
5. Layer 4 lasagna noodles over the sauce, followed by half of the ricotta mixture, a third of the mozzarella, and a layer of marinara sauce.
6. Repeat the layers, finishing with noodles, sauce, and the remaining mozzarella and Parmesan on top.
7. Cover with foil and bake for 30 minutes. Remove the foil and bake for an additional 15 minutes until bubbly and golden.
8. Let it cool for 10 minutes before slicing and serving.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/layered-saucy-and-seriously-good-the-lasagna-everyone-talks-about/>