

Cheesy Ramen Lasagna Bake - A Fun Twist on Classic Lasagna

It's a fantastic way to use pantry staples creatively and feed a hungry crowd on a budget.



OVEN
375°F

TIME
20 min

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INGREDIENTS

3 packages of instant ramen noodles (seasoning packets discarded)
1 lb ground beef
1 onion, chopped
1 jar marinara sauce (about 24 oz)
2 cups ricotta cheese
1 1/2 cups shredded mozzarella cheese
1 tsp garlic powder
Salt and pepper to taste

DIRECTIONS

1. Preheat your oven to 375°F (190°C).
2. Cook ramen noodles according to package instructions (just the noodles-no seasoning). Drain and set aside.
3. In a skillet over medium heat, brown the ground beef with chopped onion until fully cooked. Drain excess fat.
4. Stir in marinara sauce, garlic powder, salt, and pepper. Let it simmer for a few minutes.
5. In a 9x13 baking dish, layer ingredients as follows: A layer of cooked ramen noodles
6. Spoonfuls of ricotta cheese
7. A layer of the beef and sauce mixture
8. A sprinkle of shredded mozzarella
9. Repeat for 2-3 layers, finishing with mozzarella on top
10. Bake for 20 minutes, or until cheese is golden and bubbly.
11. Let rest for 5 minutes before serving so the layers hold together.

SWAPS & NOTES

Beef : Ground turkey or sausage works great, or go meatless with lentils or mushrooms.

Ricotta : Cottage cheese is a solid, creamy alternative.

Mozzarella : Try shredded Italian blend or even cheddar for a twist.

Add greens : Stir in some chopped spinach or kale to sneak in veggies.

TIPS FOR SUCCESS

Break noodles in half if needed to better fit the baking dish.

Don't skip the resting time- it helps the lasagna firm up and slice cleanly.

You can prepare this dish up to 1 day in advance -just cover and refrigerate before baking. ?

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

Original recipe: <https://chefmaniac.com/cheesy-ramen-lasagna-bake-a-fun-twist-on-classic-lasagna/>