

## Lazy Lasagna with Ravioli: Easy, Cheesy, and Delicious

Craving lasagna but short on time? This



**OVEN**  
**375°F**

**TIME**  
**30 min**

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### INGREDIENTS

- 1 bag (25 oz) frozen cheese or meat ravioli
- 2 cups marinara sauce (store-bought or homemade)
- 1 cup shredded mozzarella cheese
- 1/2 cup grated Parmesan cheese
- 1 cup ricotta cheese (optional)
- 1 tsp Italian seasoning
- Fresh basil or parsley, for garnish

#### Instructions:

Spread a thin layer of marinara sauce on the bottom of the baking dish.

Add a single layer of frozen ravioli over the sauce.

Spread a thin layer of ricotta (if using) on top of the ravioli.

Sprinkle a handful of mozzarella and Parmesan cheese over the ricotta.

Repeat the layers until all ingredients are used, finishing with a generous layer of marinara and cheese on top.

Sprinkle the top layer with Italian seasoning.

Cover the dish with aluminum foil and bake for 30 minutes.

Remove the foil and bake for an additional 10-15 minutes, or until the cheese is bubbly and golden.

#### Tips for the Best Lazy Lasagna:

Mix Up the Ravioli: Try spinach, mushroom, or sausage-filled ravioli for added flavor variety.

**Boost the Flavor:** Add a layer of cooked ground beef, Italian sausage, or sautéed veggies between the ravioli layers.

**Make It Ahead:** Assemble the lasagna the night before and bake when ready to serve.

**Double the Cheese:** For extra indulgence, add an extra layer of shredded mozzarella.

**Why You'll Love This Recipe:**

## DIRECTIONS

1. **1. Preheat the Oven:**Preheat your oven to 375°F (190°C). Lightly grease a 9x13-inch baking dish.
2. **2. Layer the Ingredients:**
3. Spread a thin layer of marinara sauce on the bottom of the baking dish.
4. Add a single layer of frozen ravioli over the sauce.
5. Spread a thin layer of ricotta (if using) on top of the ravioli.
6. Sprinkle a handful of mozzarella and : Parmesan cheese over the ricotta.
7. Repeat the layers until all ingredients are used, finishing with a generous layer of marinara and cheese on top.
8. **3. Season and Bake:**
9. Sprinkle the top layer with : Italian seasoning.
10. Cover the dish with aluminum foil and bake for 30 minutes.
11. Remove the foil and bake for an additional 10-15 minutes, or until the cheese is bubbly and golden.
12. **4. Garnish and Serve:**Let the lasagna rest for 5 minutes before garnishing with fresh basil or parsley. Serve warm and enjoy!
13. **Tips for the Best Lazy Lasagna: Mix Up the Ravioli:** Try spinach, mushroom, or sausage-filled ravioli for added flavor variety.
14. **Boost the : Flavor:** Add a layer of cooked ground beef, Italian sausage, or sautéed veggies between the ravioli layers.
15. **Make : It Ahead:** Assemble the lasagna the night before and bake when ready to serve.

16. Double the : Cheese: For extra indulgence, add an extra layer of shredded mozzarella.
17. Why You'll Love This Recipe: This Lazy Lasagna with Ravioli offers the ultimate combination of convenience and deliciousness. It's a versatile dish that can be customized to your family's tastes and is sure to become a go-to comfort food. Best of all, it's simple enough for a weeknight dinner but impressive enough for entertaining.
18. Did you try this recipe? Share your thoughts in the comments, and don't forget to explore more quick and easy recipes on IWuvCooking.

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