

All the Flavor, None of the Fuss - Try This Sheet Pan Lasagna Tonight

If there's one thing I love about lasagna, it's the



CHEESY SHEET PAN LASAGNA WITH CRISPY EDGES

OVEN
400°F

TIME
20-25 min

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Recipe Card

SAVE
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INGREDIENTS

- 12 lasagna noodles, cooked and drained
- 1 lb ground beef or Italian sausage
- 2 cups marinara sauce
- 1 cup ricotta cheese
- 1 egg
- 2 cups shredded mozzarella cheese
- $\frac{1}{2}$ cup grated Parmesan cheese
- 1 teaspoon garlic powder
- $\frac{1}{2}$ teaspoon Italian seasoning
- Salt and pepper to taste

Step-by-Step Instructions:

1. Preheat the Oven:
2. Cook the Meat:
3. Prepare the Ricotta Mixture:
4. Assemble the Sheet Pan Lasagna:
A layer of cooked lasagna noodles (overlapping slightly)
A spread of ricotta mixture
A generous scoop of meat sauce
A sprinkle of shredded mozzarella
5. Bake Until Golden & Crispy:
6. Let It Rest & Slice:

Pro Tips for the Best Sheet Pan Lasagna:

Use no-boil lasagna noodles if you want to skip boiling altogether.

Love a spicy kick? Add crushed red pepper flakes to

the meat sauce.

For extra crunch, broil the lasagna for the last 2 minutes.

Make it vegetarian by swapping the meat for sautéed mushrooms and spinach.

Want a richer sauce? Stir in ½ cup of heavy cream to the marinara for a creamy twist.

What to Serve With Sheet Pan Lasagna:

A fresh green salad with balsamic dressing

Garlic bread to scoop up the extra sauce

Roasted veggies like zucchini or asparagus

FAQs (From My Kitchen to Yours):

Why This Sheet Pan Lasagna Is a Must-Try:

DIRECTIONS

1. **Preheat the Oven:** I set my oven to 400°F (200°C) so it's nice and hot, ensuring those crispy edges.
2. **Cook the Meat:** In a large skillet, I brown the ground beef or Italian sausage over medium heat, breaking it up as it cooks. Once it's browned, I drain the excess fat and stir in the marinara sauce, letting the flavors meld for a couple of minutes.
3. **Prepare the Ricotta Mixture:** In a small bowl, I mix together ricotta cheese, egg, garlic powder, Italian seasoning, salt, and pepper. This creamy layer balances out the rich meat sauce and cheese.
4. **Assemble the Sheet Pan Lasagna:** I lightly grease a rimmed baking sheet (a 9x13-inch pan works great). Then, I start layering:
5. A layer of cooked lasagna noodles (overlapping slightly)
6. A spread of ricotta mixture
7. A generous scoop of meat sauce
8. A sprinkle of shredded mozzarella
9. I repeat the layers until all ingredients are used up, finishing with a final layer of mozzarella and a dusting of Parmesan cheese for that extra crispy top.
10. **Bake Until Golden & Crispy:** I pop the lasagna into the oven and bake for 20-25 minutes, until the edges are crispy and golden and the cheese is bubbling.
11. **Let It Rest & Slice:** Before cutting into it, I let the lasagna rest for 5 minutes-this helps it set and makes slicing easier. Then, I serve it up, enjoying every crispy, cheesy bite!
12. **Pro Tips for the Best Sheet Pan Lasagna:** Use no-boil lasagna noodles if you want to skip boiling

altogether.

13. Love a spicy kick? Add crushed red pepper flakes to the meat sauce.
14. For extra crunch, broil the lasagna for the last 2 minutes.
15. Make it vegetarian by swapping the meat for sautéed mushrooms and spinach.
16. Want a richer sauce? Stir in ¼ cup of heavy cream to the marinara for a creamy twist.
17. What to Serve With Sheet Pan Lasagna: This dish is a meal on its own, but if you want to round out your dinner, try serving it with:
 18. A fresh green salad with balsamic dressing
 19. Garlic bread to scoop up the extra sauce
 20. Roasted veggies like zucchini or asparagus
21. FAQs (From My Kitchen to Yours): Q: Can I make this ahead of time?A: Yes! Assemble the lasagna, cover, and refrigerate it for up to 24 hours before baking. Add an extra 5-10 minutes to the bake time.
22. Q: Can I freeze it?A: Absolutely! Freeze the unbaked lasagna in the sheet pan, then bake straight from frozen at 375°F for 40-45 minutes.
23. Q: Can I use different cheeses?A: Of course! Try smoked gouda, provolone, or fontina for extra depth of flavor.
24. Why This Sheet Pan Lasagna Is a Must-Try: If you love cheesy, crispy, classic lasagna but don't have time for the traditional version, this Cheesy Sheet Pan Lasagna is the perfect shortcut. It's fast, easy, and loaded with flavor, with every bite giving you that perfect crispy-cheesy goodness. Whether it's a family dinner or a casual get-together, this recipe is sure to impress.
25. For more delicious recipes, check out : Chef Maniac. If you try this recipe, let me know what toppings or twists you add-I'd love to hear how you make it your own!

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

Original recipe: <https://chefmaniac.com/all-the-flavor-none-of-the-fuss-try-this-sheet-pan-lasagna-tonight/>