

The Easiest Homemade Lasagna That Still Feels Fancy

This lasagna recipe stands out for several reasons:



OVEN
375°F

TIME
30 min

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INGREDIENTS

- 9 no-boil lasagna noodles
- 1 pound ground beef or Italian sausage
- 1 jar (24 oz) marinara sauce
- 15 oz ricotta cheese
- 1 egg
- 2 cups shredded mozzarella cheese
- 1/2 cup grated Parmesan cheese
- 1 tablespoon Italian seasoning
- Salt and pepper to taste
- Fresh basil for garnish (optional)

DIRECTIONS

- 1. Preheat the : Oven:** Preheat your oven to 375°F (190°C). This ensures that your lasagna cooks evenly.
- 2. Cook the : Meat:** In a large skillet over medium heat, brown the ground beef or sausage until fully cooked. Drain any excess fat and stir in the marinara sauce. Let it simmer for about 5 minutes.
- 3. Prepare the : Ricotta Mixture:** In a bowl, combine the ricotta cheese, egg, Italian seasoning, salt, and pepper. Mix until smooth. This mixture adds creaminess and flavor to the lasagna.
- 4. Layer the : Lasagna:** In a 9x13 inch baking dish, spread a thin layer of the meat sauce on the bottom. Place three no-boil noodles on top, followed by half of the ricotta mixture, a third of the mozzarella, and a third of the meat sauce. Repeat the layers, finishing with noodles, meat sauce, and the remaining mozzarella and Parmesan on top.
- 5. Bake:** Cover the dish with aluminum foil (to prevent sticking, spray the foil with cooking spray) and bake for 25 minutes. Remove the foil and bake for an additional 15 minutes, or until the cheese is bubbly and golden.
- 6. Let it : Rest:** Allow the lasagna to cool for about 10-15 minutes before slicing. This helps the layers set and makes serving easier.

TIPS FOR SUCCESS

Make Ahead: You can assemble the lasagna a day in advance and store it in the refrigerator.

Just add an extra 10-15 minutes to the baking time if cooking from cold.

Vegetarian Option: Substitute the meat with sautéed vegetables like zucchini, mushrooms, and spinach for a delicious vegetarian version.

Cheese Variations: Experiment with different cheeses like goat cheese or fontina for a unique flavor profile.

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

Original recipe: <https://chefmaniac.com/the-easiest-homemade-lasagna-that-still-feels-fancy/>