



EASY MEATBALL LASAGNA

Classic favorite with a little Casa twist

Yield: 8 Servings



INGREDIENTS

1/2 C	Grated Parmesan Cheese
1 Unit	(12 ounces) oven-ready lasagna noodles, uncooked
1 pk.	(15 ounces) ricotta cheese
2 C	grated mozzarella cheese, divided
1 Item	egg, beaten
3/4 C	Water, divided
2 Unit	(26 ounces each) spaghetti sauce, divided
26 Unit	(1 lbs) frozen Casa Di Bertacchi fully cooked meatballs

DIRECTIONS

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4. Cover tightly with heavy-duty aluminum foil. Bake for 55-60 minutes, or until lasagna is fork tender. Sprinkle remaining cheese over top. Bake, uncovered, 5 minutes more. Let stand 5 minutes before serving.

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3. In a separate bowl, combine the egg, ricotta cheese, and 1 cup mozzarella cheese. Spread 1 cup of the reserved spaghetti sauce over the bottom of a 9 x 13-inch pan prepared with nonstick cooking spray. Layer 5 to 6 noodles over the sauce and spread half the cheese mixture over the noodles. Spoon half the meatball mixture over the cheese. Repeat layers once. Add one more layer of 5 to 6 noodles and spoon remaining spaghetti sauce over top. Drizzle remaining water over top.

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2. Half or quarter meatballs and place in a large bowl. Reserve 2 1/2 cups spaghetti sauce. Pour the remaining sauce over the meatballs and stir in 1/2 cup water.

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1. Preheat oven to 400 degrees.