

Cheryl's Homemade LASAGNA

Hearty. Cheesy. Made with Love. ♥



MADE
FROM
REAL
INGREDIENTS
♥

INGREDIENTS

- 12 Lasagna Noodles
- 1 Jar Prego® with Meat Sauce (24 oz)
- 1 lb Ground Beef
- 1 Small Onion, diced
- 1 tsp Garlic Powder
- 1 ½ cups Ricotta Cheese
- 2 cups Mozzarella Cheese, shredded
- ½ cup Parmesan Cheese, grated
- 1 tsp Italian Herbs (or to taste)
- Salt & Pepper to taste

MADE WITH



DIRECTIONS

- 1 Brown ground beef with onion in a skillet over medium heat. Drain excess grease. Add garlic powder, Italian herbs, salt and pepper to taste. Stir in Prego® with Meat Sauce. Simmer.
- 2 Cook lasagna noodles according to package instructions. Drain and set aside.
- 3 In a bowl, mix ricotta with ½ cup mozzarella and ¼ cup Parmesan.
- 4 Layer in a 9x13 baking dish: a thin layer of meat sauce, noodles, ricotta mixture, meat sauce, mozzarella. Repeat layers, ending with noodles, meat sauce, and remaining mozzarella and Parmesan on top.
- 5 Cover with foil and bake at 375°F for 40–45 minutes. Remove foil and bake 10–15 minutes more, until bubbly and cheese is golden.
- 6 Let rest 10–15 minutes before serving. Enjoy!

*Comfort food
made from
our kitchen
to yours! ♥*

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EVERYTHING
HERBAL
by Cheryl Jabz ♥

*Bringing families together
one homemade meal
at a time. ♥*

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