

Name: Prego Hearty Lasagna

Yield:	Author: Barbara Walker		
Ingredients	Actual		Notes
	Weight	Measure	
Lasagna noodles	8 oz		Cooled and drained
Ricotta cheese	3 cups		
Mozzarella cheese	3 cups		Shredded
Eggs – 2			
Pork sausage – 1 pkg			Bob Evans
Prego 3 cheese sauce – 1 pkg			Directions on package
Parmesan cheese	1/2 cup		
Parsley, fresh			
Preparation			
1. Preheat oven to 400 degrees.			
Cooking Directions			
1. Cut sausage in slices and brown in large skillet. Drain fat. Stir in Prego sauce. 2. Mix ricotta cheese, mozzarella cheese, eggs and parsley in a bowl. 3. Layer in baking pan or dish 1 cup of Prego sauce with sausage. Then a layer of noodles. Then a layer of cheese mix. Repeat. 4. Top with parmesan cheese and bake for 30 minutes. 5. Let stand for 10 minutes before serving.			