

Lasagna

Our favorite day of the week is Italian night. Breadsticks, salad, tiramisu....there's nothing quite like it. This evening, bring your NESCO Roaster Oven to the party with our classic Lasagna recipe. While your Roaster bakes the lasagna, you can use your oven for the sides. Don't forget extra parmesan cheese and a glass (or two) of red wine.

Your Key Ingredient:

[NESCO Roaster Oven](#)

Grocery Ingredients:

32 oz spaghetti sauce
15 lasagna noodles, uncooked
2 lb ground beef (or turkey), browned
1 large onion, chopped
1 Tbsp Italian herb seasoning
1 tsp ground black pepper
2 $\frac{1}{2}$ cups ricotta cheese
4 cups (1 lb) mozzarella cheese, shredded
1/2 cup parmesan cheese, grated

Instructions:

1. Remove cookwell from **NESCO® Roaster Oven**. Preheat covered heatwell to 400° F. Lightly wipe cookwell with cooking oil.
2. Spread 1/2 cup spaghetti sauce in bottom of cookwell. Lay 4 lasagna noodles abreast lengthwise and one crosswise at end of cookwell.
3. Combine beef, onions and seasonings; spread 1/3 of the mixture over the noodles. Spoon over 1/3 of remaining spaghetti sauce and cheeses. Repeat twice.

4. Set cookwell into preheated heatwell. Cover; cook 1 to 1 $\frac{1}{2}$ hours or until center is set. If lasagna is browning around edges, reduce temperature to 350° F; add 15 to 20 minutes cooking times, as needed.