

FLOUR
+ WATER

PASTA SHOP

LASAGNA ALLA BOLOGNESE

Each kit includes:

- 8 oz. marinara
- 6 lasagna sheets (par-cooked)
- 4 oz. béchamel
- 8 oz. ragú Bolognese (beef or mushroom)
- 2 oz. grated Parmigiano-Reggiano
- 2 oz. ricotta
- Aluminum baking pan (with lid)

Preheat oven to 400° Fahrenheit.

To assemble the lasagna:

1. Spread $\frac{1}{4}$ of the marinara on the base of the pan.
2. Place one layer of pasta down in the baking pan.
3. Spread $\frac{1}{3}$ of the béchamel on the pasta sheet.
4. Top béchamel with $\frac{1}{3}$ of the ragú Bolognese.
5. Sprinkle with $\frac{1}{3}$ of the Parmigiano-Reggiano.
6. Add another sheet of pasta.
7. Top with $\frac{1}{4}$ of the marinara.
8. Scatter $\frac{1}{2}$ of the ricotta on the marinara.
9. Repeat steps 2 – 5.
10. Add another layer of pasta.
11. Repeat steps 7 & 8.
12. Repeat steps 2-5.
13. Add the last sheet of pasta.
14. Top with the remaining tomato sauce.

Secure the aluminum baking pan lid and you're ready to bake!

Bake, covered, for 25 minutes.

Remove the lid and continue to bake, uncovered, for 6-8 minutes (or until the edges begin to brown). Enjoy with your valentine!