**Classic Two Sauce Lasagna**

  Servings: 12

Prep Time: 30 minutes   
Cook Time: 1 hour & 5 minutes

**Ingredients**

* 1 jar (24 oz.) Sweet Basil Pasta Sauce
* 1 jar (15 oz.) Alfredo Pasta Sauce
* 1 container (15 oz.) ricotta cheese
* 1 package (10 oz.) frozen chopped spinach, thawed and well drained
* 2 cups shredded Mozzarella cheese
* 1/4 cup shredded Parmesan cheese, divided
* 2 eggs, lightly beaten
* Italian seasoning
* 4 cloves garlic
* 1 pound hot Italian-style bulk sausage
* 15 uncooked lasagna noodles, divided

**Directions**

1. Preheat oven 350 degrees F. In a medium bowl, mix together ricotta cheese, spinach, mozzarella cheese, 2 Tbsp. of Parmesan cheese and eggs. Cover and set aside.
2. In a large skillet over medium high heat, brown sausage for 4 to 6 minutes, or until cooked through, stirring until small crumbles form. Drain fat if needed.
3. Spread 1 cup of **Sweet Basil Pasta Sauce** evenly over the bottom of 13x9 baking dish. Layer with 4 lasagna noodles, half of ricotta cheese mixture, 1 cup of**Sweet Basil Pasta Sauce** and half of cooked sausage. Repeat layers. Top with remaining 4 lasagna noodles. Spread **Alfredo Pasta Sauce** evenly on top of noodles and sprinkle with remaining 2 Tbsp. of Parmesan cheese.
4. Cover tightly with aluminum foil and bake for 40 minutes. Remove foil and bake for additional 15 minutes, or until hot and bubbly and an internal temperature of 165°F is reached. Allow to rest for 5 to 10 minutes before serving.