

CHEF DANA'S EASY-PEASY PEPPERONI LASAGNA

- 1 box of No-boil Barilla® lasagna noodles
- 1 jar of Marinara sauce
- 2 1/2 cups Shredded mozzarella cheese
- 2 1/2 cups Shredded Cortona® Asiago cheese
- 1 16 oz. Container of ricotta cheese
- 4 cups of Sliced Hillshire Farms® pepperoni
- 3 Eggs

Italian Spices:

- 1 tsp. Granulated garlic
- 1 tsp. Dry oregano
- 1 tsp. Kosher salt
- 1 tsp. Black pepper

1. Preheat the oven to 375 degrees and prepare one oven safe 9" x 13" baking dish.
2. In a mixing bowl combine ricotta, eggs, and spices, mix well and set aside.
3. In the baking dish put down a layer of sauce, one full jar, then the pasta noodles, then a thin layer of your ricotta mixture and a sprinkle of mozzarella and asiago cheese, then layer on your pepperoni.
4. Add 1/2 of your second jar of sauce to start the next layer, and add another layer of noodles, ricotta mixture, cheese, and the remainder of the pepperoni.
5. Repeat with one last layer of sauce, pasta sheets, ricotta, and a sprinkle of cheese.
6. Finally top with the last of the pasta sheets, cover generously with sauce, and then a layer of mozzarella.
7. Cover with parchment paper then tinfoil and bake for 45 - 60 minutes.
8. Remove from oven and let rest for 10-15 minutes before cutting.

ADDITIONAL INFORMATION

Course	Dinner, Entrees
Category	Pasta
Cuisine	Chef Dana, Italian

