

MARINER'S LASAGNA

- 51 oz can Sea Watch Chopped Clams, juice drained and reserved for future recipes
- 2 cups Ricotta cheese
- 2 cups Cottage cheese
- 1 Tbsp Garlic, minced
- 2 Tbsp Basil, chiffonade
- 4 cups Marinara sauce
- 3 cups Mozzarella
- 15 Lasagna noodles

1. Preheat oven to 375°F. Mix together the first 5 ingredients.
2. Spread one cup of marinara sauce on bottom of a 9x13 pan. Put a layer of 5 noodles (approximately) to cover marinara sauce on bottom of pan.
3. Spoon half of the cheese and clam mixture evenly over noodles, then add one cup of marinara sauce over layer. Then add another layer of 5 noodles (approximately), the remaining clam and cheese mixture spread evenly over noodles, add another cup of marinara sauce over mixture.
4. Add last layer of lasagna noodles and remaining marinara sauce and top with mozzarella.
5. Cover pan with foil and bake for 40-45 minutes, remove foil and bake an additional 15 minutes until lasagna is golden brown.
6. Let set for 15 minutes before serving.

ADDITIONAL INFORMATION

Ingredients

[1 Tbsp Garlic, minced](#), [15 Lasagna noodles](#), [2 cups Cottage cheese](#), [2 cups Ricotta cheese](#), [2 Tbsp Basil, chiffonade](#), [3 cups Mozzarella](#), [4 cups Marinara sauce](#), [51 oz can Sea Watch Chopped Clams, juice drained and reserved for future recipes](#)

Course

[Dinner](#), [Entrees](#)

Cuisine

[Italian](#)

Category

[Pasta](#), [Seafood](#)