



Ingredients

- 32 oz. Galbani® Ricotta
- 8 oz. Galbani® Mozzarella, shredded
- 1.5 oz. Galbani® Parmesan, grated
- 1 box lasagna noodles, cooked al dente*
- 1 lb. ground beef
- 2 cloves garlic, minced
- 1/2 cup fresh parsley, chopped
- 1/2 tsp. basil, chopped
- 32 oz. tomato sauce

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Directions

Preheat oven to 350 degrees F.

Cook pasta as directed, cool, and set aside.

Brown meat and drain.

In a bowl, mix ricotta, parmesan, garlic, parsley, and basil and set aside.

Spread 1 cup of tomato sauce in a 13" x 9" baking pan.

Lay 4 pasta noodles in the pan, then spread on a layer of the cheese mixture, followed by more sauce, and a layer of meat. Repeat layers to the top, finish with 4 pasta noodles, and cover with remaining tomato sauce.

Cover with tin foil and bake for 1 hour.

Remove foil, top with the mozzarella and bake uncovered for 10 minutes.

Remove from oven and let stand 10 minutes. Cut and serve