

# Lasagna with Vodka Sauce

**Servings:** 12

**Prep time:** 20 minutes

**Cook time:** 60 minutes

## Ingredients:

- 2 containers (15 oz. ea.) ricotta cheese
- 2 cups shredded mozzarella cheese
- ½ cup grated Parmesan cheese
- 2 eggs, slightly beaten
- 2 jars Bertolli® Vodka Sauce made with Fresh Cream
- 12 lasagna noodles, cooked and drained

## Directions:

- 1) Preheat oven to 375°.
- 2) Combine ricotta, mozzarella cheese, 1/4 cup Parmesan cheese and eggs in large bowl; set aside.
- 3) Spread 1 cup Sauce in 13 x 9-inch baking dish. Layer 4 lasagna noodles, then 1 cup Sauce and 1/2 of the ricotta mixture; repeat starting and ending with noodles. Top with 1 cup Sauce, then remaining Parmesan cheese. Cover tightly with aluminum foil. Bake 50 minutes. Remove foil and bake an additional 10 minutes or until bubbling. Let stand 10 minutes before serving. Serve with remaining sauce.

