

Meat Lover's Lasagna

- 1 package of frozen pre-cooked pasta sheets
- 2 pounds fresh ricotta cheese
- 1 quart Claro's shredded mozzarella with romano
- 2 quarts Claro's meat sauce
- 1 1/2 pounds Claro's fresh sausage (bulk if possible) fresh chopped Italian parsley



In medium frypan, break up bulk sausage and cook over medium high heat until cooked through. If using link sausage, remove the casings then break up and cook. Set aside.

Assemble the lasagna in a 9" x 13" ovenproof pan . Spread a little of the Claro's meat sauce in the bottom and then cover with pasta sheet. Dot about half the ricotta evenly on the top of pasta sheet, then sprinkle half of the cooked sausage on top of the ricotta. Sprinkle with a third of the mozzarella, then add more sauce. Repeat the process again, beginning with the pasta sheets, ricotta, sausage, cheese and meat sauce. Top with more pasta sheets, then remaining meat sauce and the last of the mozzarella. Sprinkle the top with a little chopped parsley. Cover with foil and place in preheated 350 degree oven for about 45 minutes or until hot and bubbling. Allow the lasagna to set for 10 minutes to make serving easier.