

Cheesy Lasagna

Serves 4-6

This lasagna is quick, easy and kids love it. It can be made any time of year since it doesn't require fresh tomatoes.

1 recipe All-Purpose Marinara ([click](#))
1/2 cup grated, standard semi-dried mozzarella
1/2 cup grated Parmigiano
1 ball (125 grams) fresh mozzarella, sliced thinly
2 links Italian sausage (chicken or pork)
1 box no-boil lasagna sheets
olive oil

First make the marinara. It will take about 30 minutes. It can be made 1-2 days ahead of time or frozen and thawed as needed.

Pre-heat oven to 350°F (180°C). Remove sausage from casing and fry until cooked, breaking the meat into crumbles.

To a standard lasagna pan (about 11" or 12" x 15") add 2 tablespoons each olive oil and marinara to the bottom. Spread evenly. Add first layer of pasta sheets, breaking sheets as necessary to make them fit into the pan neatly. Add a thin layer of sauce then the fresh mozzarella. Add another pasta layer, another thin layer of sauce then the cooked sausage. Add another pasta layer, a thicker layer of sauce and the other two remaining cheeses.* Cover with foil. Poke small holes in the top for venting. Bake for 30 minutes. Remove foil and continue baking until pasta is soft. A quick pass under the broiler makes for a nice crust on the cheese if desired. Serve hot.

* If you've never made lasagna, you will effectively be cooking the pasta in the liquid of the sauce so make sure there is enough sauce on top. Be generous - you don't want crunchy pasta.