

Easiest Lasagna Recipe

Ingredients:

One - 28 oz can of diced tomatoes

Or

2 cans Italian roasted tomatoes (or diced tomatoes- strained)

1 (24 to 26-ounce) marinara sauce

1 cup water

1 (12-ounce) package regular lasagna noodles (don't use oven ready lasagna noodles, trust me)

1 (15-ounce) container ricotta cheese

2 cups shredded mozzarella cheese

7" x 11" casserole dish

Step 1: Wash hands

Step 2: Preheat the oven to 425°F and lightly spray an 11×7-inch baking dish with nonstick cooking spray.

Step 3: Pour 4 ounces of water into the bottom of the pan

Step 4: Put one layer of lasagna noodles in the pan

Step 5: Add one layer of ricotta cheese

Step 6: Add one layer of diced tomatoes and roasted tomatoes.

Step 7: Add one layer of lasagna noodles

Step 8: Add one layer of ricotta cheese

Step 9: Add a lot of marinara sauce

Step 10: Cover the top with 2 cups of mozzarella cheese (and spread)

Step 11: cover pan with tinfoil

Step 13: Remove foil and continue cooking until top cheese is crispy and cooked to your preference.

Step 14: Open a restaurant and serve 😊

