



The Flour Farm

Classic Gluten-Free Cheese Lasagna



Ingredients



Recipe adapted from Galbani

- 4 cups ricotta cheese or a combo of ricotta and cottage cheese
- ¾ lb. shredded whole milk mozzarella cheese
- 1 lg egg-slightly beaten
- ½ cup grated parmesan or Romano cheese
- ¼ cup chopped fresh parsley
- 1 Tbsp. chopped fresh basil
- 2 minced garlic cloves
- ¼ tsp. salt & pepper
- 2-25 oz. jars of pasta sauce or 5-6 cups of your own.
- 2 batches of flour farm pasta or about 12 lasagna noodles.



Directions



1. Mix the ricotta, mozzarella, egg, a\parmesan, parsley, basil and garlic in a large bowl.
2. Spread 1 cup of sauce in the bottom of a prepared 9" by 13" baking dish. Place 3 large or cooked lasagna noodles over the sauce. Spread ¼ of the cheese mixture over the noodles. Layer with another cup of sauce. Repeat this until the mixture is gone.
3. The last layer should be noodles with a cup of sauce on top.
4. Cover the dish with foil and bake for 1 hour in the preheated oven. Remove foil and sprinkle the rest of the cheese on top. Bake uncovered for 10 minutes.
5. Let it stand on a cooling rack for 15 minutes before cutting.

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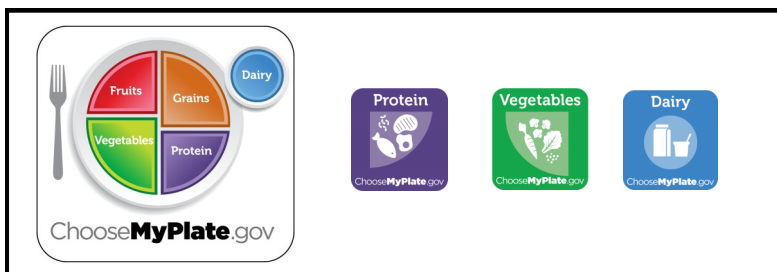
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Fast Facts



Featured Food Groups



Cooking Tips



- Substitute 5-6 cups of homemade pasta sauce for sauce in a jar
- Instead of ricotta, add a combination of ricotta and cottage cheese

Nutrition Facts

Nutrition Facts	
10 servings per container	
Serving size	
Amount Per Serving	
Calories	380
% Daily Value*	
Total Fat 25g	32%
Saturated Fat 14.7g	74%
Trans Fat 0.6g	
Cholesterol 105mg	35%
Sodium 1000mg	43%
Total Carbohydrate 15g	5%
Dietary Fiber 2g	7%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 22g	44%
Not a significant source of vitamin D, calcium, iron, and potassium	
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

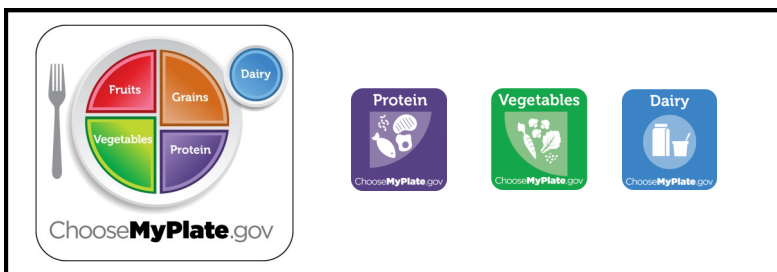
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