



## 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 T. chopped fresh basil
- 2 minced garlic cloves
- ¼ t. salt
- ¼ t. pepper
- 2-25 oz. jars of pasta sauce or 5-6 cups of your own.



#### Directions



- Mix the ricotta, mozzarella, egg, a\parmesan, parsley, basil and garlic in a large bowl.
- 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.
- The last layer should be noodles with a cup of sauce on top.
- 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.
- Let it stand on a cooling rack for 15 minutes before cutting.

Visit [secondharvestkitchen.org](http://secondharvestkitchen.org) to find more recipes, free classes, and ways to get involved!



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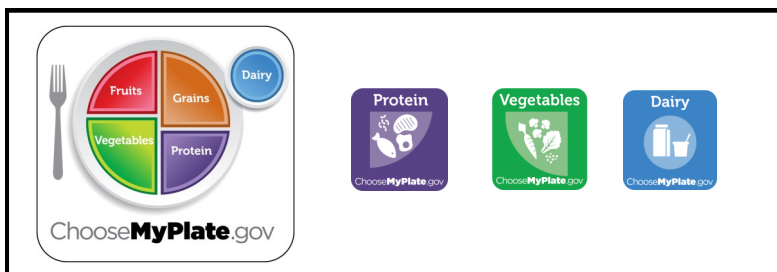
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# Fast Facts



## 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	
<b>Calories</b>	<b>380</b>
% Daily Value*	
<b>Total Fat</b> 25g	<b>32%</b>
Saturated Fat 14.7g	74%
Trans Fat 0.6g	
<b>Cholesterol</b> 105mg	<b>35%</b>
<b>Sodium</b> 1000mg	<b>43%</b>
<b>Total Carbohydrate</b> 15g	<b>5%</b>
Dietary Fiber 2g	7%
Total Sugars 0g	
Includes 0g Added Sugars	0%
<b>Protein</b> 22g	<b>44%</b>
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.	

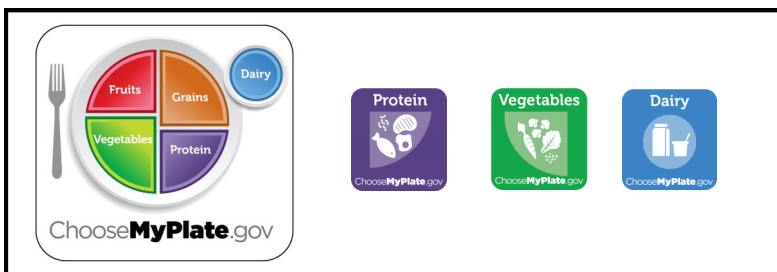
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