



## Ingredients

- ✓ 16 oz ricotta
- ✓ 1 teaspoon garlic powder
- ✓ 1 teaspoon onion powder
- ✓ 2 tablespoons chopped parsley
- ✓ 16 oz bag of shredded mozzarella
- ✓ 1 box of no-boil lasagna noodles
- ✓ Bolognese sauce

## Classic Lasagna

A surefire winner for all, lasagna is one of those dishes that looks so complicated but with the invention of noodles that bake in the pan instead of having to be boiled beforehand, voilà—it's a simple, easy dinner staple.

This recipe can be adapted for GF (noodles), vegetarian (marinara and spinach), and lactose intolerance (skip the ricotta).

But for this, we're going with the classic. A Bolognese base is your BFF. [Here's one I like.](#)

## Directions

1. Mix the ricotta with parsley, garlic powder, and onion powder.
2. Start your lasagna with a base of Bolognese. Layer on the noodles, smear them with ricotta mixture, top that with shredded mozzarella, then ladle on more Bolognese. Repeat three times, which brings the layers to the top. Spread one more bit of Bolognese and add a little shredded mozzarella.
3. Cover with foil, and cook for 45 minutes at 375. Take off the foil and cook for another 15 to get the top melty and crispy.

Serve with crusty bread. (Udi's GF French bread rolls are magnificent.)

*As seen in J.T. Ellison's newsletter. For more recipes, visit [JTEllison.com/Recipes](http://JTEllison.com/Recipes). Want a wine to go with your recipe? Check out J.T.'s wine blog at [TheWineVixen.com](http://TheWineVixen.com).*