

Easy Meatless Lasagna

- 2 cups ricotta cheese or small curd creamed cottage cheese
- ½ cup grated Parmesan cheese
- 2 tablespoons chopped fresh parsley
- 1 tablespoon chopped fresh oregano leaves or
1 1/2 teaspoons dried oregano leaves
- 2 jars (28 ounces each) tomato pasta sauce (any variety)
- 12 uncooked lasagna noodles
- 2 cups shredded mozzarella cheese (8 ounces)
- 1/4 cup grated Parmesan cheese - Additional shredded mozzarella cheese, if desired



Directions

1. Heat oven to 350°F. Mix ricotta cheese, 1/2 cup Parmesan cheese, the parsley and oregano.
2. Spread 2 cups of the pasta sauce in ungreased rectangular pan, 13x9x2 inches; top with 4 uncooked noodles. Spread ricotta cheese mixture over noodles. Spread with 2 cups pasta sauce and top with 4 noodles; repeat with 2 cups pasta sauce and 4 noodles. Sprinkle with 2 cups mozzarella cheese. Spread with remaining pasta sauce. Sprinkle with 1/4 cup Parmesan cheese.
3. Cover and bake 30 minutes. Uncover and bake about 30 minutes longer or until hot and bubbly. Sprinkle with additional mozzarella cheese. Let stand 15 minutes before cutting.