



CONVIVIVUM
URBAN FARMSTEAD

THIS CASSEROLE IS FULLY BAKED AND ONLY NEEDS REHEATING

The recipe is provided below if you would like to recreate the meal.

Reheating Instructions:

If reheating the entire casserole, place in the oven at 375 degrees F for 30-35 minutes or until it is 165 degrees in the center.

It can also be portioned out cold and then reheated in the microwave as individual portions.

DO NOT PUT CASSEROLE PAN IN THE MICROWAVE.

Lasagna

INGREDIENTS

2/3 pound elbow macaroni (4 cups cooked)
1.5 cups ricotta cheese
2 eggs
1 cup spinach, roughly chopped
1 small zucchini, diced
1.5 cups mozzarella cheese
26 oz. spaghetti sauce
1 tablespoon + 1 teaspoon Italian seasoning
1 tsp. garlic powder
Salt and pepper to taste

INSTRUCTIONS

1. First, preheat oven to 350 degrees F. Then, spray a 9x13 casserole dish with cooking spray.
2. Bring a medium pot of water to a boil. Cook noodles for 8-10 minutes (al dente), drain, rinse in cold water and set aside.
3. In a large bowl, combine ricotta cheese, eggs, 1 tablespoon Italian seasoning and garlic powder.
4. Spread 1/3 of spaghetti sauce in the bottom of the casserole pan. Cover with 2 cups of the elbow macaroni. Then add ½ of the ricotta cheese mixture, the spinach, and diced zucchini.
5. Add another 1/3 of the sauce, 2 cups of pasta and the rest of the ricotta cheese mixture.
6. Top with the remaining sauce and mozzarella cheese. Sprinkle with 1 tsp Italian seasoning.
7. Bake for 45 minutes uncovered.

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