

LASAGNA



GF DF SF NF

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- 1 box Rice Lasagna noodles
- 1 lb sausage or ground beef cooked and drained
- 2 jars GF spaghetti sauce
- 2 cups of cashew cheese (or if you can ricotta) *
- 2 eggs lightly beaten



Preheat oven to 375 degrees. In a saucepan, combine cooked meat and 1 ¼ jars of tomato sauce and cook for 5 minutes. In a large bowl combine cashew cheese and eggs. Grease bottom of 13 x 9 lasagna pan. Spread ¾ cup of sauce on bottom of pan. Place 3-4 noodles on top to form a layer. Spread half of the cheese mixture over the top then cover with ½ of the meat sauce. Repeat with layer of noodles, then the rest of the cheese mixture and the rest of the meat sauce. Top with one more layer of noodles.

Cover with the remaining tomato sauce. Cover with foil and bake for 30 minutes. Remove foil and bake an additional 10 minutes or until top noodles are soft. Pour more sauce over the top during cooking if the top noodles look dry.

Let stand 10 minutes before serving.

