

Air Fryer Lasagna

Ingredients:

- 8-9 inch pan/dish that fits and is safe for the air fryer
- 2lbs Italian sausage (if using plain beef, add Italian seasonings)
- 1 diced onion
- 3 cloves of minced garlic
- 24 ounces marinara (reserve ¼ cup for bottom of pan)
- 8-10 lasagna noodles, cooked

Cheese mixture:

- 3 large eggs
- 3 cups of ricotta
- 8-16oz of mozzarella cheese (divided 2 cup + 1 cup)
- ½ cup of Parmesan (divided ¼ cup + ¼ cup)
- 2 Tbsp basil or Italian herbs

Directions:

Put your uncooked sausage, minced garlic, and raw chopped onions in the bottom of your air fryer safe baking pan/dish. Air fry on 350 for 15-18 minutes (stirring at the halfway mark) or until your sausage is cooked through.

In another bowl, mix together your eggs, ricotta, 2 cups of cheese, ¼ cup parmesan, and your herbs.

Once sausage mixture is done, drain any excess fat and transfer to another bowl where you will mix in your marinara sauce (minus ¼ cup). Taste and season with salt and pepper if needed.

Do not wipe the pan/dish clean, instead cover the bottom with the reserved ¼ cup marinara. Spread the noodles across the bottom and layer with sausage mixture, cheese mixture, then top with noodles. Do this until your pan is full. Top your lasagna with remaining 1 cup of mozzarella and ¼ cup of parmesan.

Air fry on 350 for 20 minutes, then turn the air fryer up to 375 for 20 minutes.