

Ravioli Lasagna

Original recipe from Pampered Chef Seasons Best Fall/Winter 2022

INGREDIENTS:

- 1 32 oz jar of your fav pasta sauce
- 1 15.5 oz can of petite diced tomatoes, with juices
- 2 tsp Italian Seasoning
- 36 oz of frozen ravioli (any flavor)
- 16 oz of fresh spinach (or frozen defrosted and squeezed dry)
- 16 oz - 4 cups of Mozzarella Cheese
- ½ cup shredded parmesan

FOR BREAD:

- Sliced sourdough
- 3 Tablespoons of melted butter
- 1 Tablespoon of garlic parmesan seasoning

INSTRUCTIONS:

1. Preheat your oven to 400F
2. In a small saucepan mix together pasta sauce, petite diced tomatoes with all the liquid, and the italian seasonings. Turn the heat to medium and simmer covered for 5 minutes.
3. In a 9x13 baking dish, spread about 2 cups of sauce on the bottom.
4. Layer ⅓ of the ravioli onto the sauce.
5. Spread ½ the spinach over the top of the ravioli.
6. Sprinkle ⅓ of the cheese over the top of the spinach.
7. Spread 2 cups of sauce over the top of the cheese.
8. Layer another ⅓ of the ravioli onto the sauce.
9. Spread the other half of spinach over the ravioli.
10. Sprinkle ⅓ more of the cheese over the top of the spinach.
11. Instead of more sauce, this time put down the remaining raviolis.
12. Sprinkle the remaining cheese and the parmesan.
13. Bake uncovered for 45 minutes. Allow the lasagna to cool for 5 minutes before cutting.
14. For the Bread: Mix the melted butter and garlic parmesan seasoning together and spread over your cut bread then place on a broiler safe tray. Broil on high for 3-4 minutes or until the bread is toasted and brown.