



DYNAMIC DYNAMITE LASAGNA

JUST LIKE GRANDMA USED TO MAKE!

- 1 package lasagna noodles
- 1 1/2 lbs Lorenzo's Special Italian Sausage
- 16 oz ricotta cheese
- 2 1/2 cup mozzarella cheese
- 1 egg
- 2 cloves garlic minced
- 2 jars red pasta sauce
- Italian seasoning

- 1** Prepare the lasagna noodles according to the package. Brown Lorenzo's sausage(remove from casing). Set aside.
- 2** Preheat oven to 350 degrees. In a medium saucepan, heat pasta sauce and minced garlic. Once bubbling, slowly add browned sausage. In a separate bowl, mix the cheeses, egg and Italian seasoning.
- 3** Using a 9x13 pan, coat the bottom of the pan with a thin layer of the sauce mix. Layer the noodles, sauce, cheese mixture (use somewhat sparingly as the cheese will melt and spread). Repeat until all the noodles are used. Top with mozzarella cheese. Cover with foil.
- 4** Bake @ 350 degrees for 30 minutes.
- 5** Remove foil and bake an additional 15 minutes.