



Ravioli Lasagna



Serves:

2 - 4

Prep Time:

approx. 55 min

Prepared with

Beef Ravioli®

Ingredients

- 2 cans (2 x 425 g) Chef Boyardee® Mini Ravioli®, Beef Ravioli or Lasagna
- 1 cup (250 mL) finely chopped spinach
- 2 cups (500 mL) grated Mozzarella cheese, separated into 1 cup (250 mL) portions
- 1 cup (250 mL) 2% cottage cheese or Ricotta cheese
- 1 teaspoon (5 mL) Italian seasoning

Directions

1. Spray 8" square or round baking pan with PAM®.
2. Spread 1 can of pasta on the bottom of the baking pan. Place chopped spinach in a glass bowl and microwave for 10 seconds; drain. Spread spinach over pasta and top with cottage or Ricotta cheese, 1 cup (250 mL) Mozzarella cheese and ½ teaspoon (2.5 mL) Italian seasoning.
3. Layer second can of pasta. Top with remaining Mozzarella and Italian seasoning.
4. Bake at 400°F for 20-25 minutes or until heated through. Allow 10 minutes to stand before serving.

Nutritional Benefits:

Adds calcium and protein.

