# LASAGNA

### COOKING INSTRUCTIONS

#### PREP





To prepare this dish, you'll need an oven, spatula, knife, spoon, and a thermometer if you have one available.

## COOKING



- Begin by preheating the oven to 425 degrees.
- Once the oven is fully preheated, place the Lasagna Pack in the center of the oven, with foil cover still in place.
- 3 Allow the lasagna 30-35 minutes to cook.
- 4 If you have a thermometer, begin checking after 30 minutes to reach a desired internal temperature of at least 165 degrees. If no thermometer is available, move on to the next step after 35 minutes.
- 6 Remove foil cover from the Lasagna Pack.
- 6 Switch the oven setting to broil high. Broiling will give the cheese a nice color and crisp the noodle edges for a nice crunch.
- 7 After about 5-10 minutes on broil, or until desired coloring is achieved, carefully remove Lasagna Pack from the oven.

## PLATING



- 8 Use a kitchen knife to cut the lasagna in 2, 3, or 4 pieces.
- 9 The fun part plating! With your spatula, take your preferred slice and set in the center of the plate. You may need a spoon to scoop out any extra goodness left behind in the pan. Open parsley ramekin and sprinkle just a touch on top.
- Take a picture to share with your friends and family. Remember to tag Pasta Packs on Instagram or Facebook. Enjoy!