

Sedimentary Pizza Lasagna

BEFORE YOU BEGIN

Prep time: 20 minutes

Cooking time: 45 minutes

Total time: 1 hour 5 minutes

Oven temperature: 375°

Yield: 4–6 servings

Difficulty: medium

EQUIPMENT

Frying pan

Spoon or spatula

Rectangular pan (8 x 10 inches or larger)

Heavy-duty aluminum foil

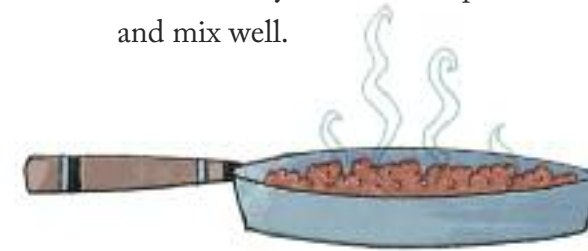
Small bowl

INGREDIENTS

- ½ pound (8 ounces) ground turkey or beef
- 2 cups pizza sauce
- 1 egg
- 1 cup ricotta cheese
- Oven-ready lasagna noodles
- Sliced pepperoni
- 1–2 cups shredded mozzarella cheese

METHOD

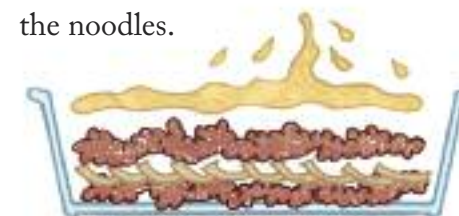
1 With an adult's help, cook the ground meat in a frying pan until it is brown. Drain off any fat. Add the pizza sauce and mix well.



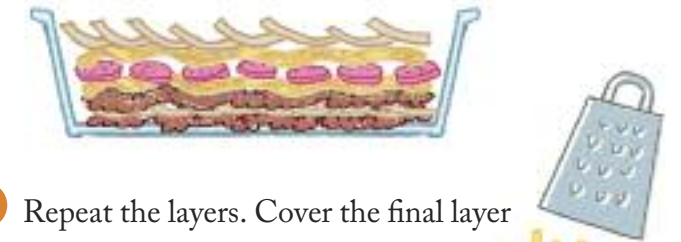
2 Ask an adult to preheat the oven to 375°. Spread about ½ cup of the meat sauce on the bottom of the rectangular pan. Top with oven-ready lasagna noodles, overlapping slightly to cover the whole pan. Top with more sauce—about ½ cup.



3 Crack and beat the egg in a separate bowl, then mix thoroughly with ricotta cheese. Spread half this mixture over the noodles.



4 Arrange a layer of pepperoni next, followed by a sprinkling of cheese. Top with a layer of lasagna noodles.



5 Repeat the layers. Cover the final layer of lasagna noodles with the remaining meat sauce and a generous amount of mozzarella cheese.



6 Cover the pan with heavy-duty foil. Bake for 45 minutes. Uncover and bake for another 10 minutes. *Can you still identify the individual ingredients?*

