Sedimentary Pizza Lasagna

**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?

**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

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*Can you still identify the individual ingredients?*