

Easy Meatless Lasagna



2 cups ricotta cheese
1/2 cup grated Parmesan cheese
1 1/2 teaspoons dried oregano leaves
2 jars (28 ounces each) tomato pasta sauce
12 uncooked lasagna noodles
2 cups shredded mozzarella cheese (8 ounces)
1/4 cup grated Parmesan cheese
1 cup shredded mozzarella cheese, if desired for topping

1. Heat oven to 350°F. Mix ricotta cheese, 1/2 cup Parmesan cheese, the parsley and oregano.
2. Spread 2 cups of the pasta sauce in ungreased rectangular pan, 13x9x2 inches; top with 4 uncooked noodles. Spread ricotta cheese mixture over noodles. Spread with 2 cups pasta sauce and top with 4 noodles; repeat with 2 cups pasta sauce and 4 noodles. Sprinkle with 2 cups mozzarella cheese. Spread with remaining pasta sauce. Sprinkle with 1/4 cup Parmesan cheese.
3. Cover unbaked lasagna tightly with foil and refrigerate no longer than 24 hours. About 1½ hours before serving, heat oven to 350°F. Bake covered 45 minutes. Uncover and bake 15 to 20 minutes longer or until hot and bubbly. Sprinkle with additional mozzarella cheese. Let stand 15 minutes before cutting.

Makes 8 servings