



# recipes

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## Count von Count's Seven Layer



Prep Time: 35



Cook Time: 1 hour



Makes: 8 servings

### Ingredients:

- 2 ½ cups of pasta sauce
- ¼ cup grated parmesan cheese
- 3 cups shredded low-fat mozzarella, divided
- 1 ¾ cups part-skim or non-fat ricotta cheese
- 2 tsps dried parsley
- 9 lasagna noodle, cooked
- 2 15 ½ oz. cans of spinach

Your family will go completely batty for this delectably countable seven layer lasagna.

### Directions:

#### Step 1: Things You'll Need

Gather these ingredients to make Count von Count's Seven Layer Surprise.

#### Step 2: Sauce it Up

Preheat oven to 375° F. Carefully heat pasta sauce in a medium saucepan.

#### Step 3: Get This Pasta Party Started

Cook lasagna noodles according to package directions. Cool under cold water and drain. Combine 2 cups of the mozzarella cheese with ricotta, parmesan, and dried parsley. Set aside.

**Little Hands Tip:** Let your little helper mix up the soft ingredients.



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## Step 4: Pour the Foundation

Pour  $\frac{3}{4}$  cups of sauce in a 13x9 inch baking dish

## Step 5: Start Stacking

Place 3 lasagna noodles in the dish over the sauce, overlapping slightly.

**Little Hands Tip** – Let your child count out the noodles and lay them in the pan.

## Step 6: Measure for Measure

Pour  $\frac{1}{2}$  cup of sauce over pasta; spread a layer of spinach over the sauce, then spread with half cheese mixture and cover with  $\frac{1}{2}$  cup sauce.

**Little Hands Tip:** Let your child help with the layers. Little hands can help pour, spread, and sprinkle.

## Step 7: The Cheese Stands Alone

Repeat pasta and cheese layering three more times; top with remaining three lasagna noodles. When completed, top with remaining pasta sauce.

**Little Hands Tip:** Encourage your little helper to count the seven layers as you build the lasagna!

## Step 8: Bubble, Bubble

Cover with foil and bake 1 hour. Let stand 10 minutes before serving.