



Fresh Tomato Lasagna

Makes 4 Servings

6 Lg Fresh Tomatoes
8 Oz Fresh Mozzarella
6 Oz Fresh Whole Milk Ricotta
1 Egg
1/2 Cup Shredded Italian Blend Cheese
2 Tbsp Buon Appetito
1 Box No-Boil Lasagna Noodles

Preparation:

Begin by soaking your sheets of pasta in very hot water for 15 minutes to allow them to soften up a bit.

Preheat the oven to 350°.

Rinse your tomatoes and cut off both ends. Then cut them into 1/4" slices.

Cut your fresh mozzarella into 1/4" slices.

In a small bowl, add the ricotta and the egg with 1 tbsp of Buon Appetito. Mix well.

Let us start the layering process...

In a small rectangular dish (I used a 8x6 glass dish), add your first layer of 3 sheets of pasta.

Spread a 1/4 of the ricotta mixture on top.

Next add 6-8 slices of fresh tomato.

Add pieces of the fresh mozzarella.

Finish the layer by adding a small amount of shredded cheese and a pinch of Buon Appetito.

Continue until you have completed 3 full layers and final layer of ricotta, tomato, cheese and Buon Appetito.

Bake for about 20-30 minutes until dish is heated through, let sit for 10 minutes to allow cheese to cool and set up.

Enjoy!