



Ravioli Lasagna

A super easy and super tasty lasagna made with fresh ravioli and homemade sauce.

Preparation Time: 30 minutes
Cooking Time: 25 minutes
Baking Time: 40 minutes
Serves 8

1 tbsp (15 mL)	olive oil
1 cup (250 mL)	chopped Ontario Onion
750 g	lean Ontario Ground Beef
1	can (680 mL) garlic and herb pasta sauce
1	can (540 mL) petite diced tomatoes
4	pkgs (225 g each) fresh ricotta and spinach ravioli
2 cups (500 mL)	shredded Ontario Mozzarella Cheese
2 tbsp (25 mL)	minced fresh Ontario Parsley

In large pot, heat oil over medium heat. Add onion; reduce heat to low, cover; cook for 6 minutes, stirring occasionally, until soft. Stir in beef; cook, stirring occasionally breaking beef apart, until browned. Stir in pasta sauce and tomatoes. Cover and simmer for 10 minutes, stirring occasionally.

Spread 2 cups (500 mL) of the sauce in the bottom of 13- x 9-inch (3 L) baking dish. Arrange one-third of the ravioli, in rows, in single layer over sauce, slightly overlapping edges. Top with 2 cups (500 mL) of the sauce, ensuring to cover pasta edges. Sprinkle with 2/3 cup (150 mL) of the cheese. Repeat with another 2 layers. Cover with foil sprayed with nonstick spray. Bake in 350°F (180°C) oven for 30 minutes. Remove foil; cook 10 minutes. Let stand 10 minutes; sprinkle with parsley.

Tip: Can be made ahead, covered and refrigerated for up to 1 day. Add 15 minutes to the baking time.

Nutritional Information:

1 Serving
PROTEIN: 39 grams
FAT: 19 grams
CARBOHYDRATE: 60 grams
CALORIES: 573
FIBRE: 6 grams
SODIUM: 911 mg