



## Impossibly Easy Lasagna Pie

 Gluten Free

READY IN



57 min.

SERVINGS



8

CALORIES



178 kcal

### Ingredients

- 0.3 cup curd cottage cheese
- 3 tablespoons parmesan cheese grated
- 1 pound ground beef lean
- 4 ounces mozzarella cheese shredded
- 0.5 cup pasta sauce
- 0.5 teaspoon salt
- 1 cup milk
- 2 eggs
- 1 serving pasta sauce

0.5 cup frangelico

## Equipment

oven

knife

## Directions

Heat oven to 400°F. Grease 9-inch pie plate.

Spread ricotta cheese in pie plate; sprinkle with Parmesan cheese. Cook ground beef until brown; drain. Stir in 1/2 cup of the mozzarella cheese, 1/2 cup spaghetti sauce and the salt; spoon evenly over cheeses.

Stir Bisquick mix, milk and eggs until blended.

Pour into pie plate.

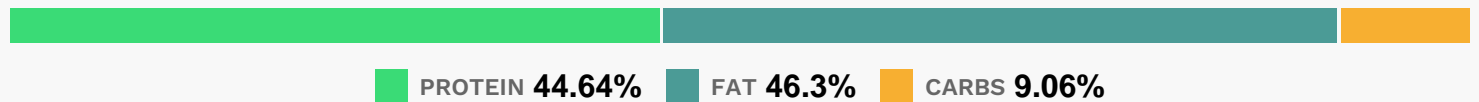
Bake 30 to 35 minutes or until knife inserted in center comes out clean.

Sprinkle with remaining cheese.

Bake 1 to 2 minutes longer or until melted. Cool 5 minutes.

Serve with additional spaghetti sauce.

## Nutrition Facts



## Properties

Glycemic Index:22.75, Glycemic Load:1.23, Inflammation Score:-3, Nutrition Score:10.586086941802%

## Nutrients (% of daily need)

Calories: 178.05kcal (8.9%), Fat: 9.02g (13.87%), Saturated Fat: 4.51g (28.16%), Carbohydrates: 3.97g (1.32%), Net Carbohydrates: 3.51g (1.28%), Sugar: 2.98g (3.31%), Cholesterol: 94.05mg (31.35%), Sodium: 504.39mg (21.93%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 19.56g (39.12%), Vitamin B12: 1.92µg (31.98%), Selenium: 17.92µg (25.6%), Zinc: 3.75mg (25.01%), Phosphorus: 249.1mg (24.91%), Vitamin B3: 3.48mg (17.42%), Vitamin B2: 0.26mg (15.55%), Vitamin B6: 0.3mg (15.02%), Calcium: 148.58mg (14.86%), Iron: 1.91mg (10.63%), Potassium: 371.42mg (10.61%), Vitamin B5: 0.82mg (8.16%), Vitamin A: 365.71IU (7.31%), Magnesium: 26.24mg (6.56%), Vitamin E: 0.77mg (5.16%), Copper: 0.09mg (4.6%), Vitamin D: 0.69µg (4.58%), Vitamin B1: 0.06mg (3.95%), Folate: 12.92µg (3.23%), Vitamin C: 2.14mg (2.6%), Manganese: 0.05mg (2.46%), Fiber: 0.46g (1.84%), Vitamin K: 1.51µg (1.44%)