



## Lazy-Day Lasagna

READY IN



27 min.

SERVINGS



6

CALORIES



267 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

### Ingredients

- 4 cups extra wide egg noodles uncooked
- 3 Tbsp basil fresh chopped
- 4 large cloves garlic minced
- 3 Tbsp parmesan cheese grated kraft
- 24 oz classico family favorites pasta sauce traditional
- 1 cup polly-o original ricotta cheese
- 1 cup mozzarella cheese shredded kraft
- 2 cups water

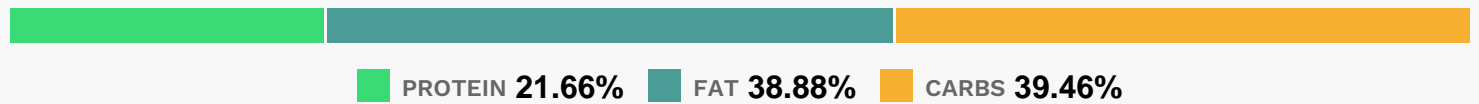
# Equipment

frying pan

# Directions

- Bring pasta sauce, water and garlic to boil in large skillet. Stir in noodles; cover.
- Cook on medium-low heat 12 min. or just until noodles are tender, stirring occasionally.
- Remove from heat; stir.
- Mix ricotta and basil; drop spoonfuls over noodle mixture.
- Sprinkle with remaining cheeses; cover.
- Let stand 5 min. until mozzarella is melted.

# Nutrition Facts



# Properties

Glycemic Index:40.5, Glycemic Load:10.18, Inflammation Score:-7, Nutrition Score:13.534347871076%

# Flavonoids

Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

# Nutrients (% of daily need)

Calories: 266.65kcal (13.33%), Fat: 11.73g (18.05%), Saturated Fat: 6.62g (41.37%), Carbohydrates: 26.8g (8.93%), Net Carbohydrates: 24.17g (8.79%), Sugar: 4.85g (5.39%), Cholesterol: 59.28mg (19.76%), Sodium: 742.75mg (32.29%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 14.71g (29.41%), Selenium: 30.98µg (44.25%), Phosphorus: 243.73mg (24.37%), Calcium: 238.23mg (23.82%), Manganese: 0.42mg (20.89%), Vitamin A: 1004.81IU (20.1%), Vitamin K: 17.33µg (16.51%), Vitamin B2: 0.24mg (14.3%), Potassium: 478.1mg (13.66%), Zinc: 1.93mg (12.84%), Copper: 0.25mg (12.41%), Vitamin E: 1.85mg (12.31%), Vitamin B12: 0.67µg (11.22%), Vitamin B6: 0.22mg (11.11%), Vitamin C: 9.13mg (11.07%), Magnesium: 44.16mg (11.04%), Iron: 1.95mg (10.86%), Fiber: 2.63g (10.52%), Vitamin B3: 1.76mg (8.81%), Vitamin B5: 0.72mg (7.22%), Folate: 26.17µg (6.54%), Vitamin B1: 0.09mg (5.8%), Vitamin D: 0.25µg (1.64%)