



Lazy Day Lasagna

READY IN



80 min.

SERVINGS



8

CALORIES



1025 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- 3 pounds cheese ravioli frozen thawed
- 1.5 pounds ground beef
- 1 small onion chopped
- 4 cups mozzarella cheese shredded
- 28 ounces tomato basil sauce classico®

Equipment

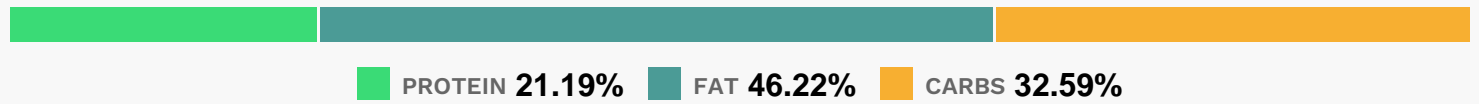
- frying pan
- oven

baking pan

Directions

- Preheat oven to 375 degrees F (190 degrees C).
- In a skillet over medium heat, brown ground beef with onion; drain grease.
- Pour in spaghetti sauce and simmer 5 minutes.
- In a 9x13 inch baking dish, spread enough sauce and beef to cover bottom and put a layer of ravioli down end to end.
- Spread a layer of sauce and cheese just like you would with regular lasagna. Keep layering and finish with sauce on top.
- Bake uncovered in a preheated oven for 1 hour.
- Let sit for 5 minutes before serving.

Nutrition Facts



Properties

Glycemic Index:11.63, Glycemic Load:25.97, Inflammation Score:-5, Nutrition Score:19.393043512883%

Flavonoids

Isorhamnetin: 0.44mg, Isorhamnetin: 0.44mg, Isorhamnetin: 0.44mg, Isorhamnetin: 0.44mg Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg Quercetin: 1.78mg, Quercetin: 1.78mg, Quercetin: 1.78mg, Quercetin: 1.78mg

Nutrients (% of daily need)

Calories: 1025.39kcal (51.27%), Fat: 52g (80.01%), Saturated Fat: 20.93g (130.8%), Carbohydrates: 82.51g (27.5%), Net Carbohydrates: 74.32g (27.03%), Sugar: 11.49g (12.77%), Cholesterol: 196.48mg (65.49%), Sodium: 1831.03mg (79.61%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 53.66g (107.31%), Iron: 20.25mg (112.49%), Vitamin B12: 3.1µg (51.61%), Calcium: 365.89mg (36.59%), Zinc: 5.21mg (34.7%), Phosphorus: 335.15mg (33.52%), Fiber: 8.19g (32.75%), Selenium: 22.32µg (31.89%), Vitamin A: 974.08IU (19.48%), Vitamin B3: 3.66mg (18.32%), Potassium: 602.48mg (17.21%), Vitamin B2: 0.29mg (16.87%), Vitamin B6: 0.31mg (15.3%), Magnesium: 26.53mg (6.63%), Vitamin C: 5.41mg (6.56%), Vitamin B5: 0.52mg (5.17%), Vitamin B1: 0.06mg (3.83%), Copper: 0.06mg (3.07%), Vitamin E: 0.46mg (3.05%), Folate: 11.54µg (2.88%), Vitamin K: 2.85µg (2.72%), Vitamin D: 0.31µg (2.06%), Manganese: 0.04mg (1.83%)