



Scotto Cheese Lasagna

READY IN



135 min.

SERVINGS



8

CALORIES



993 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- 10 ounce bread pepperidge farm®
- 12 lasagna noodles cooked drained
- 2 eggs beaten
- 5 cups sauce italian traditional prego®
- 1.5 pounds mozzarella cheese sliced
- 2 cups parmesan cheese grated
- 32 ounce ricotta cheese

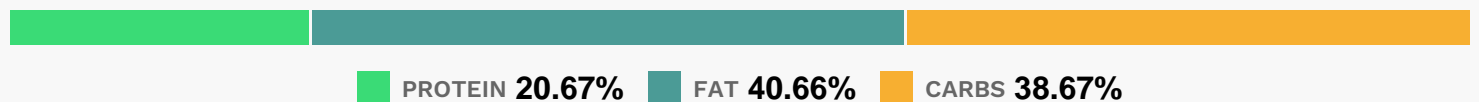
Equipment

- bowl
- oven
- baking pan

Directions

- Preheat the oven to 350 degrees F. Stir the ricotta and the eggs in a medium bowl.
- Spread 1 cup sauce on the bottom of a 13 x 9 x 2-inch baking dish.
- Layer with 3 lasagna noodles, 1 1/3 cups ricotta mixture, 1 1/2 cups mozzarella, 1/2 cup Parmesan and 1 1/2 cups sauce. Repeat to make 2 more layers. Top with the remaining noodles, sauce, mozzarella and Parmesan cheeses. Cover the baking dish.
- Bake at 350 degrees F for 45 minutes. Uncover and bake for 15 minutes or until the lasagna is hot and bubbling and the cheese is melted.
- Remove the lasagna from the oven.
- Let the lasagna stand for 1 hour.
- Increase the oven temperature to 400 degrees F for the bread.
- Bake the bread according to the package directions
- Cut the bread into 2-inch diagonal slices.
- Serve the bread with the lasagna.

Nutrition Facts



Properties

Glycemic Index:20.15, Glycemic Load:23.16, Inflammation Score:-7, Nutrition Score:26.496521259132%

Nutrients (% of daily need)

Calories: 993.13kcal (49.66%), Fat: 44.36g (68.25%), Saturated Fat: 25.22g (157.6%), Carbohydrates: 94.94g (31.65%), Net Carbohydrates: 91.9g (33.42%), Sugar: 37.93g (42.15%), Cholesterol: 187.69mg (62.56%), Sodium: 3024.56mg (131.5%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 50.75g (101.5%), Selenium: 76.99µg (109.99%), Calcium: 941.99mg (94.2%), Phosphorus: 758.43mg (75.84%), Vitamin B12: 2.76µg (46%), Vitamin B2: 0.71mg (41.51%), Zinc: 5.85mg (39.01%), Manganese: 0.77mg (38.44%), Vitamin A: 1355.91IU (27.12%), Iron: 3.54mg (19.65%), Magnesium: 70.28mg (17.57%), Folate: 62.65µg (15.66%), Vitamin B1: 0.22mg (14.34%), Vitamin B3:

2.58mg (12.88%), Fiber: 3.04g (12.15%), Vitamin B6: 0.2mg (10.13%), Vitamin B5: 1mg (10.03%), Copper: 0.19mg (9.68%), Potassium: 334.45mg (9.56%), Vitamin D: 0.91µg (6.08%), Vitamin K: 5.4µg (5.14%), Vitamin E: 0.65mg (4.34%)