

CHEF'S ADVANTAGE™



Mushroom Lasagna

Ingredients

- 2 6oz. package Chef's Advantage Sautéed Mushrooms
- 10-15 Lasagna sheets
- 4 cups Ricotta Cheese
- 2 cups Mozzarella Cheese, shredded
- 4 cups Tomato Sauce
- 1/4 cup Italian Seasoning

Preparation

Cook and drain pasta sheets. Lightly grease rectangular casserole dish with non-stick cooking spray. Line the bottom of the casserole dish with pasta sheets, add a 1 cup of ricotta cheese, spread to an even layer. Top ricotta layer with 1 cup tomato sauce, 1 cup of white button mushrooms and 1/2 cup mozzarella cheese, spreading out each layer before adding the next ingredient. Sprinkle with some of the Italian seasoning. Repeat steps 2-3 until caasserole is full. Bake at 350 degrees for 30-40 minutes, or until center is hot and cheese is golden brown.

Yield 6-8 servings

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Phillips Gourmet Inc.

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