

# No-Boil Lasagne

Eitan Jacobs

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## Ingredients

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*Box of pasta or lasagne*

*Jar of sauce (about 24 oz)*

*Bag of shredded cheese (optional: slices of  
American cheese, cottage cheese)*

*Half milk and half water to fill empty sauce jar  
(or all water if you prefer)*

*Optional: add chopped spinach in bottom two layers.*



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## Method

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1. *Spread one cup of sauce on bottom of pan.*
2. *Layer 4 uncooked lasagna noodles (they will overlap), then 1/3 of the cheese, and half of remaining sauce. If using American cheese, spread out 6-9 slices. If using cottage cheese, drop on 9-12 1/2 Tbsps.*
3. *Repeat step 2. (You've now finished all the sauce.)*
4. *For top layer, 4 uncooked lasagna noodles and 1 cup mozzarella.*
5. *Fill empty sauce jar with equal amounts of water and milk. Gently pour the water/milk mixture around the edges of the noodles. The liquid should come almost to the top of the noodles. It's OK if it's a bit higher or lower- the steam will stay inside the pan as long as it's covered.*
5. *Bake covered with foil for 50-60 minutes.*
6. *Uncover and continue cooking until all the cheese is melted on the top (about 5 more minutes).*
7. *Let stand 15 minutes before serving. (I find that this slices best when I prepare it in advance, allow it to cool completely and then warm up the pan or slice cold and heat individual slices.)*

