

Lasagna

Melba Toast Rosemary & Olive Oil

Serves 4

- 1 box Melba Toast Rosemary & Olive Oil
- 1 jar favorite prepared pasta sauce
- 1 onion, chopped
- 2 tablespoons olive oil
- 2 garlic cloves, minced
- 1 cup fresh basil leaves, chopped
- 1 pound mozzarella, grated and separated
- 1/4 cup freshly grated parmesan



1. Preheat oven to 375°F.
2. Cook onions in olive oil in a 2-quart saucepan over moderate heat, stirring until onions are softened.
3. Add garlic and cook, stirring, 1 minute.
4. Add pasta sauce and simmer, uncovered, stirring occasionally, until slightly thickened, about 15 minutes.
5. Fold in chopped fresh basil.
6. Spread 1/2 cup sauce in 8x8 baking dish and top sauce with a layer of Melba Toast Rosemary & Olive Oil.
7. Sprinkle with mozzarella and parmesan.
8. Top with a layer of Melba Toast Rosemary & Olive Oil.
9. Continuing layering with sauce, mozzarella, parmesan, and Melba Toasts. Finish by topping with sauce.
10. Bake lasagna covered with foil, in middle of oven 30 minutes.
11. Remove foil and sprinkle evenly with 1/2 cup mozzarella.
12. Bake until bubbling and cheese is melted, about 10 minutes more.

