

MATZOH LASAGNA

Ingredients

6 matzoh sheets	8 oz. package shredded
4 eggs, lightly beaten	mozzarella cheese, divided
24 oz. ricotta cheese	28 oz. jar marinara sauce

Directions

- Preheat an oven to 350 degrees F°.
- Soak matzoh sheets in a large bowl of hot water until tender, about 30 seconds. Drain.
- Combine eggs, ricotta cheese, and $\frac{1}{2}$ the mozzarella cheese.
- Pour $\frac{1}{2}$ of a cup of marinara sauce on the bottom of a 9x13 inch baking pan.
- Place 2 matzoh sheets over the sauce, then pour another layer of sauce over the sheets.
- Spread $\frac{1}{2}$ the cheese mixture on top, then another layer of sauce.
- Continue layering until all the matzoh sheets are used, finishing with a layer of sauce.
- Sprinkle the remaining mozzarella cheese over the top.
- Bake in the preheated oven until cheese is melted and sauce is bubbly, 30 to 40 minutes.

