

# Matzoh Lasagna

Or "matzagna," if you will.

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YIELDS:

6

## Ingredients

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RECIPES

- 6 sheets matzoh
- 4 c. marinara sauce (Kosher for Passover, if needed)
- 2 c. shredded mozzarella (Kosher for Passover, if needed)
- 1 c. ricotta cheese (Kosher for Passover, if needed)
- 1 c. grated parmesan (Kosher for Passover, if needed)
- 1 c. sliced mozzarella (Kosher for Passover, if needed)
- Salt and pepper, to taste

## Directions

### Step 1

Preheat oven to 350 degrees F.

### Step 2

In an 8 x 8 baking dish, spoon a half cup of marinara sauce and spread around the bottom. Place a sheet of matzoh on top, and break another piece to fill the pan.

### Step 3

Spread the top of the matzoh with more marinara sauce, and then cover with a few dollops of ricotta cheese, a heavy coating of mozzarella, and a sprinkling of Parmesan.

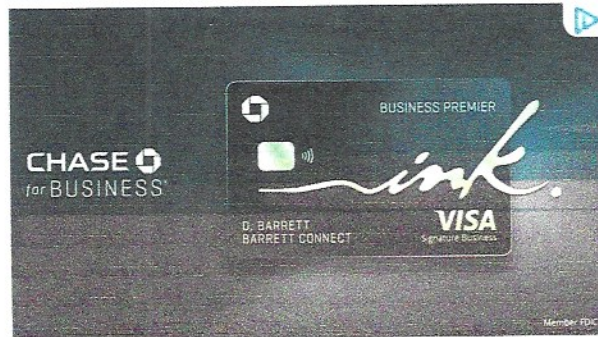
### Step 4

Repeat the process until the pan is filled to the top (you should have about 3 to 4 layers). Top the final piece of matzoh with more sauce, the slices of mozzarella, and another sprinkle of parmesan.

## Step 5

Bake the lasagna for 25 to 35 minutes, until the cheese is lightly browned. Remove from oven, and let cool for 5 minutes before slicing.

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