



Lasagna Cooking Instructions

Every oven is different, you'll want to check the texture of your lasagna along the way. Our lasagna is made with bechamel resulting in a juicier product. Adjust your cook time according to your preference. An internal temperature should reach 165 degrees.

Thank you for your support. We hope you love it as much as we do!

<p>Lasagna For 2 serves 2-3 (approx. 9x6 inch pan)</p> <ol style="list-style-type: none"> 1) Preheat oven to 400 F 2) Bake Lasagna covered for approximately 40 minutes. 3) Remove top cover and continue cooking uncovered, for 15 minutes until desired color on top is reached. 4) Remove from the oven; let rest for 5 minutes before cutting. 	<p>Medium serves 6-8 (approx. 12x10 inch pan)</p> <ol style="list-style-type: none"> 1) Let lasagna sit out at room temperature for 15 minutes. 2) Preheat oven to 400 F 3) Bake Lasagna covered for approximately 1 hour. 4) Remove top cover and continue cooking uncovered, for 20-30 minutes until desired color on top is reached. 5) Remove from the oven; let rest for 20 minutes before cutting. 	<p>Large serves 12-16 (approx. 20x12 inch pan)</p> <ol style="list-style-type: none"> 1) Let lasagna sit out at room temperature for 20 minutes. 2) Preheat oven to 400 F 3) Bake Lasagna covered for approximately 1 hour 45 minutes. 4) Remove top cover and continue cooking uncovered, for 20 minutes until desired color on top is reached. 5) Remove from the oven; let rest for 20 minutes before cutting.
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