



SPICY ARRABIATA LASAGNA



Lasagna 96 Oz. is topped with spicy arrabiata sauce, melted mozzarella cheese and garnished with fresh basil. Yield: 10 Servings

Ingredients:

1 Each	Lasagna 96 Oz. [#73494], Prepared According To Package Directions	1 Large Can	Tomatoes, Crushed
¼ Cup	Olive Oil	To Taste	Salt & Black Pepper
½ Cup	Onion, Diced	1 tsp.	Red Chili Flakes
2 Tbsp.	Garlic, Minced	1 tsp.	Italian Seasoning
2 Tbsp.	Tomato Paste	2 Cups	Mozzarella Cheese, Shredded
		Garnish	Basil, Chiffonade

Directions:

1. Preheat the oven to 400 degrees Fahrenheit.
2. Heat the olive oil in a medium sauce pot.
3. Add the onion and garlic and stir occasionally for 2 minutes or until the onions are translucent.
4. Add the tomato paste and cook for another 2 minutes.
5. Add the crushed tomatoes and bring to a simmer while stirring occasionally.
6. Once the sauce is simmering season with salt, black pepper, red chili flakes and Italian seasoning and continue simmering for 10 minutes.
7. Top the prepared **Lasagna 96 Oz.** with the arrabiata sauce and cover with shredded mozzarella cheese then bake for 10 minutes.
8. Slice the **Lasagna 96 Oz.** into equal parts and serve immediately.
9. Garnish with basil chiffonade.

