

Gluten Free Lasagna

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Here is a easy Lasagna recipe that is gluten free, no need to pre-cook the noodles but it does need to cook longer though.

Ingredients:

- 1 lb of hamburger or turkey burger
- 1 32 oz jar of spaghetti sauce (make sure it is gluten free. Newmans Own is gluten free)
- $\frac{3}{4}$ cups of water
- 1 - 12 oz carton of cottage cheese
- 16 oz of shredded mozzarella cheese
- $\frac{1}{2}$ cup of Parmesan cheese
- Box of **Gluten Free dry lasagna noodles**

Directions:

1. Pre-heat oven to 375 degrees.
2. Brown the hamburger or the turkey burger. Add in spaghetti sauce and $\frac{3}{4}$ cups of water (the water is very important to add!)
3. Mix together the cottage cheese, mozzarella cheese & parmesan cheese
4. In a **glass 9x13 pan** spray with cooking spray.
5. Add $\frac{1}{3}$ of the spaghetti sauce to the bottom of the pan, then add 1 layer of the lasagna noodles, then add $\frac{1}{2}$ of the cheese mixture. Then add $\frac{1}{3}$ rd more of the spaghetti sauce, 1 more layer of lasagna noodles, the rest of the cheese mixture, then add the rest of the sauce on top of the cheese.
6. Cover with **aluminum foil** and bake in the oven at 375 degrees for 90 minutes.
7. Pull the lasagna out of the oven and un-cover it. If you can stick a knife in the middle without any issues then it is done. Let stand un-covered for 5 minutes.