



## Garlic Lasagna

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
6-8 People	20 MIN	45 MIN		10

Garlic lasagna is a rich and comforting baked pasta dish layered with noodles, cheese, and a flavorful garlic-infused sauce. The addition of garlic enhances the depth of flavor, making this classic dish even more delicious. This easy homemade recipe is perfect for family dinners, gatherings, or meal prep. With layers of creamy and cheesy goodness, garlic lasagna is always a crowd favorite.

### Ingredients

- 9-12 lasagna noodles
- 3-4 garlic cloves, minced
- 2 tablespoons olive oil
- 2 cups marinara sauce
- 2 cups ricotta cheese
- 2 cups shredded mozzarella cheese
- ½ cup grated parmesan cheese
- Salt and pepper to taste
- Optional: fresh basil or parsley

## Recipe Summary

- Prep Time: 20 minutes
- Cook Time: 40-45 minutes
- Total Time: 60-70 minutes
- Servings: 6-8
- Course: Main
- Cuisine: Italian-inspired

## Cooking Method

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### Instructions

1. Preheat oven to **375°F (190°C)**.
2. Cook lasagna noodles according to package instructions.
3. Heat olive oil in a pan and sauté garlic for **1-2 minutes**.
4. Add marinara sauce and simmer for a few minutes.
5. In a baking dish, spread a layer of sauce.
6. Add a layer of noodles, ricotta, and mozzarella.
7. Repeat layers until ingredients are used.
8. Top with mozzarella and parmesan cheese.

9. Bake for **40-45 minutes** until bubbly and golden.
10. Let rest for 10 minutes before serving.

### Cooking Tips

- Let lasagna rest before slicing
- Use freshly grated cheese for better texture
- Do not overcook noodles

### Variations

- Add ground beef or chicken
- Add vegetables like spinach or mushrooms
- Use roasted garlic for deeper flavor
- Make it gluten-free with special noodles

### What to Serve with Garlic Lasagna

- Garlic bread
- Salad

- Roasted vegetables

- Soup

## Storage

Store in an airtight container in the refrigerator for up to **4 days**.

## Reheating

Reheat in the oven or microwave until warm.

## Frequently Asked Questions

### Can I make lasagna ahead of time?

Yes, assemble and refrigerate before baking.

### Can I freeze lasagna?

Yes, freeze for up to 2 months.

### Why is my lasagna watery?

Drain excess liquid from ingredients.

## Recipe Author

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