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STOVETOP MATZO LASAGNA

By Chef Sank of @EatKraveLove

Ingredients

4 sheets matzo
24 oz ricotta or 16 oz cottage cheese
1 28-oz jar marinara or tomato sauce
1 package of shredded mozzarella (or any cheese you have on hand)

Optional

2 eggs
½ tsp chili flakes
½ Italian seasoning
½ tsp garlic powder
½ tsp salt (omit if using cottage cheese)

Directions

Note: For stovetop cooking, use a pot with a lid, or cover with foil. For microwave cooking, use a microwave-safe container and lid.

Combine the ricotta with half the mozzarella and all of the seasonings.

Add sauce to the bottom of the pot or microwave-safe container. Add a sheet of matzo and cover with sauce.

Using a spoonfulls, place 1/3 of the ricotta mixture on top of the sauce.

Repeat the layering until you place the 4th matzo sheet.

Top with the remaining sauce and remaining mozzarella.

Coiver and cook over medium heat until the cheese is melted, or microwave with microwave-safe cover for 4 minutes or until the cheese has fully melted.

Let stand for 5 minutes for the cheese to set.

Enjoy!



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