

how to make lasagna

1. Noun
2. Plural Noun
3. Verb Ending In Ing
4. Plural Noun
5. Adjective
6. Noun
7. Number
8. Number
9. Adjective
10. Adjective
11. Verb
12. Adjective
13. Adjective
14. Number
15. Noun
16. Noun
17. Plural Noun
18. Adjective
19. Adjective
20. Verb
21. Number
22. Plural Noun
23. Plural Noun

- 24. Noun
- 25. Plural Noun
- 26. Verb
- 27. Verb
- 28. Number

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1

Crush _____ Noun _____ Plural noun _____ by breaking or _____ Verb ending in ing _____ them with your _____ Plural noun _____.

Set aside.

2

Warm _____ Adjective _____ olive oil in a _____ Noun _____ and add _____ Number _____ garlic clove cut in half. Allow
clove to sizzle for three to _____ Number _____ minutes without letting it get too _____ Adjective _____. Remove the garlic
.

3

Add tomato sauce to the hot _____ Adjective _____ and _____ Verb _____. Add _____ Adjective _____ basil leaves.

4

Put on very Adjective heat, cover and allow to simmer for Number minutes, stirring occasionally.

5

As the Noun sauce simmers, fill a large pasta pot with 4 to 5 quarts water and a large pinch of Noun. Bring to a boil.

6

Carefully

place lasagna _____ Plural noun _____ in the boiling _____ Adjective _____ and stir occasionally to ensure noodles do not stick together. Cook until al dente (slightly _____ Adjective _____).

7

Drain the noodles, but don't _____ Verb _____ them.

8

Generously oil the bottom of your _____ Number _____ baking _____ Plural noun _____.

9

Cover

the bottom of the pan with lasagna _____ Plural noun _____.

10

Spread sauce over noodles with a spoon and top with a little of each cheese.

11

Repeat layers until _____ Noun _____ is full, saving most of the _____ Plural noun _____ for the top.

12

_____ Verb _____ with remaining sauce and cheese.

13

_____ Verb _____ and bake at 350 degrees for _____ Number _____ minutes. (You may need to cover the lasagna for the first 10 minutes to melt the cheese, then uncover it for the last 10 minutes to brown it.)

14

Let stand 10 minutes before serving.