



Lasagne Heating Instructions

1. Pre-heat oven to 390 F
2. Bake Lasagna covered for approximately 1 to 1.5 hours. Every oven is different, you want to check the texture of your lasagna along the way. Our lasagna is made with bechamel resulting in a moister product. Adjust your cook time according to your preference. Convection oven is better if available.
3. Remove foil and continue cooking uncovered, for 20 minutes until desired color on top is reached. Internal temperature should reach 165 degrees.
4. Remove from oven; let rest for 10-15 minutes before enjoying