

## 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.