



[Easy Ravioli Lasagna](#)

Recipe on [AnnsEntitledLife.com](#)

Prep Time: 15 Minutes

Cook Time: 40 Minutes

Total Time: 55 Minutes

Ingredients:

- ½ bunch Spinach, fresh
- 16 oz Bolognese Sauce (1 jar)
- 2 bags frozen Ravioli (2 bags (25 ounces each) of ricotta and spinach ravioli were used in the recipe shown)
- 1 cup Mozzarella, shredded
- 1 cup Cheddar, shredded
- 2 TBSP Italian Seasoning

Directions:

- Preheat oven to 350°.
- Clean fresh spinach; remove the stems, dry; set aside.
- Spray a 7" x 11" baking dish with non-stick cooking spray.
- Spread ½ – 1 cup of Bolognese sauce evenly over the bottom of the baking dish.
- Using only the leaves from the spinach (and discarding stems), lay down enough spinach leaves on the baking pan to cover the bottom of the baking pan (on top of the Bolognese sauce).
- Lay down the ravioli side by side, but not overlapping, to cover the spinach that was just placed down.
- Mix together the mozzarella and cheddar cheese in a bowl.
- Sprinkle ½ cup of the mozzarella and cheddar shredded cheese mixture on top of the spinach.
- Sprinkle 1 tablespoon of Italian seasoning on top of the cheese.
- Begin the layers again by spreading more Bolognese sauce evenly on top of the cheese (Italian seasoning).
- Layer spinach leaves, ravioli, spinach, and remaining cheese and Italian seasoning (in quantities listed above) until pan is full.

- Bake for 40 – 45 minutes in a preheated 350° or until the cheese is melted and golden brown on top.
 - Let the dish sit for 15 minutes before serving.
 - Serve hot.
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- Makes 8 servings Easy Ravioli Lasagna