

Sausage Ravioli Lasagna

1 package (18 - 25 ounces) fresh or frozen cheese ravioli (regular or mini)

1-1/2 pounds bulk Italian sausage

1 container (15 ounces) ricotta cheese

1 large egg, lightly beaten

1 teaspoon dried basil

1/2 teaspoon Italian seasoning

2 jars spaghetti sauce

2 cups shredded Italian cheese blend

Cook ravioli according to package directions.

Meanwhile, preheat oven to 350°. In a large skillet, cook sausage over medium heat until no longer pink; drain. In a small bowl, combine ricotta cheese, egg, basil and Italian seasoning; set aside. Drain ravioli.

Spoon 1-1/3 cups spaghetti sauce into a greased 13x9-in. baking dish. Layer with half of the ravioli and sausage. Spoon ricotta mixture over sausage; top with 1-1/3 cups sauce. Layer with remaining ravioli and sausage. Spread remaining sauce over top; sprinkle with shredded cheese.

Cover and bake 30 minutes. Uncover and bake 5-10 minutes longer or until cheese is melted. Let stand 10 minutes before cutting.

Yield: 8 servings.