

Palmini Lasagna

Ingredients:

- 1 can Palmini Lasagna rinsed and drained.
- 1 lb. of lean ground beef or ground turkey.
- 2 cup of zero added sugar Marinara sauce
- 1 packet Diet Right Cheese Dip

Directions:

1. Open and drain can(s) of Palmini into a colander.
2. Rinse slices and set aside.
3. Place the ground meat into a skillet, cook over medium heat until brown
4. Pre-heat oven to 425 degrees.
5. Lay the Palmini slices in a single layer on the bottom of a bread loaf pan.
6. Add the meat mixture and some sauce, repeat layering
7. Top with rest of sauce and Diet Right Cheese Sauce
8. Bake for about 25 minutes, until golden brown and bubbly on top. Let cool a little before serving.

Servings: 2

Uses:

8oz lean protein, 2 cup occasional veggies, ½ Diet Right protein product