

# How to Cook a Prepared Lasagna

## Step-by-Step Instructions for Heating and Serving

### Cooking Instructions

1. Preheat Your Oven:
2. Set your oven to 375°F (190°C). This temperature works well for most prepared lasagna casseroles.
3. Remove Packaging:
4. If your vegetable lasagna casserole is in a disposable foil tray, you can cook it directly in that. If it's in a plastic container, transfer it to an oven-safe dish.
5. Cover with Foil:
6. Cover the casserole loosely with aluminum foil. This helps keep moisture in and prevents the top from burning before the inside is heated through.
7. Bake:
8. - Refrigerated Lasagna: Bake for 35-45 minutes.
9. - Frozen Lasagna: Bake for 60-75 minutes. If cooking from frozen, you may want to check the center to make sure it's hot and bubbly.
10. Remove Foil and Brown the Top:
11. Take off the foil during the last 10-15 minutes of baking to allow the cheese to brown and bubble.
12. Check for Doneness:
13. Use a food thermometer to check the internal temperature; it should reach at least 165°F (74°C). The casserole should be hot and bubbly all the way through.
14. Let It Rest:
15. Allow the lasagna to sit for about 10 minutes before slicing. This helps the layers set and makes serving easier.

### Serving Suggestions

- Pair with a fresh green salad and garlic bread for a complete meal.
- Garnish with fresh basil or parsley for added flavor and color.
- Serve with grated Parmesan cheese on the side.

### Tips

- If your casserole is homemade and not yet cooked, follow the same baking instructions but add 10-15 minutes to the total time.
- If you want a crispier top, broil for 1-2 minutes at the end (watch closely).

