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## TO SERVE CADETS - RECIPES

### Lazy Lasagne

**Yield:** Makes approximately 100 servings

**Ingredients:**

6 lbs. bowtie pasta  
10 lbs hamburger  
3 #10 cans marinara sauce  
5 lbs cottage cheese  
10 eggs, lightly scrambled  
¼ cup dried basil and/or oregano  
4 lbs frozen spinach, thawed and squeezed to remove excess water  
5 lbs Monterey jack cheese or mozzarella cheese  
Pam Spray

Cook macaroni in salted water according to package directions (al dente).

Brown the hamburger and drain the fat. Be sure the meat has been crumbled.

Mix the cottage cheese, the eggs, the basil and the spinach.

Spray 2 hotel aluminum pans with Pam. Put a thin layer of marinara sauce on the bottom of the pan. Put 1/6 of the noodles in each pan. Put ¼ of the meat in the pan. Put in ¼ of the cottage cheese mixture. Cover with marinara sauce. Repeat.

Put the final layer of noodles into each pan. Cover the final layer with marinara sauce. Cover each pan with cheese.

Spray the lid of each pan with Pam to keep it from sticking.

Heat in a 350 degree oven for about an hour. Remove the lid the last 10 minutes. Let rest for at least 10 minutes before serving.

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