



Cream Cheese Lasagna Recipe



Introduction

Cream cheese lasagna is a delicious twist on the classic Italian dish, combining creamy layers of cheese with the savory flavors of traditional lasagna. This recipe is easy to follow and perfect for gatherings or a family dinner. The addition of cream cheese adds a rich, velvety texture, making each bite indulgent. If you're looking to impress your guests with a hearty meal, this cream cheese lasagna is sure to be a hit.

Detailed Ingredients with measures

For this creamy lasagna, you will need the following ingredients:

- Lasagna noodles: 9-12 sheets
- Cream cheese: 16 oz
- Ricotta cheese: 15 oz
- Mozzarella cheese: 2 cups, shredded
- Parmesan cheese: 1 cup, grated
- Ground beef or sausage: 1 lb
- Marinara sauce: 24 oz
- Egg: 1 large
- Salt: 1 teaspoon
- Pepper: 1 teaspoon
- Italian seasoning: 1 teaspoon

Prep Time

The preparation time for this recipe is approximately 30 minutes. During this time, you will cook the meat, mix the cheeses, and layer the ingredients in a baking dish.

Cook Time, Total Time, Yield

The cooking time for the lasagna is around 45 minutes. Therefore, the total time from prep to serving is about 1 hour and 15 minutes. This recipe yields approximately 6-8 servings, making it ideal for a family meal or small gathering. Enjoy the delightful flavors of this creamy and comforting dish!



Detailed Directions and Instructions

Step 1: Prepare the Oven

Preheat your oven to 375°F (190°C) to ensure that it's hot enough to cook the lasagna evenly.

Step 2: Cook the Noodles

Begin by boiling a large pot of salted water. Add the lasagna noodles and cook them according to the package instructions until al dente. Drain the noodles and set them aside.

See also [Baked Beans with Ground Beef and Bacon Recipe](#)

Step 3: Mix the Cheese Filling

In a mixing bowl, combine the cream cheese, ricotta cheese, and grated Parmesan cheese. Stir well to create a smooth mixture. Add in some chopped fresh herbs for flavor, if desired.

Step 4: Prepare the Meat Sauce

In a large skillet, cook ground meat (beef, turkey, or sausage) over medium heat until browned. Drain the excess fat and stir in your favorite marinara sauce. Allow it to simmer for a few minutes to combine the flavors.

Step 5: Layer the Lasagna

In a greased baking dish, start layering your lasagna. Spread a thin layer of meat sauce at the bottom, followed by noodles, cheese filling, and more sauce. Repeat the layers, finishing with a layer of sauce on top.

Step 6: Add Toppings

Sprinkle shredded mozzarella cheese on the top layer of sauce to create a delicious, cheesy crust.

Step 7: Bake the Lasagna

Cover the baking dish with foil and place it in the preheated oven. Bake for 25 minutes, then remove the foil and bake for an additional 15-20 minutes, or until the cheese is bubbly and golden brown.

Step 8: Let it Rest

Once baked, remove the lasagna from the oven and let it rest for about

10-15 minutes before slicing. This helps the layers set and makes serving easier.

Notes

Note 1: Use No-Cook Noodles

If you prefer, you can use no-cook lasagna noodles to save time. Just layer them directly in the dish without boiling.

Note 2: Adjust Sauce Amount

Feel free to adjust the amount of sauce used between layers based on your preference for a saucier or drier lasagna.

See also [Overnight Caramel Gingerbread Oats](#)

Note 3: Store Leftovers

Leftover lasagna can be stored in the refrigerator for up to 3-4 days in an airtight container, making it great for meal prep.

Note 4: Freezing Option

This lasagna freezes well. Prepare it fully, then cover tightly and freeze. Bake from frozen, adding extra time to ensure it heats through.



Cook Techniques

Layering

Properly layering the ingredients is crucial for a well-structured lasagna. Start with a sauce base, followed by noodles, cream cheese mixture, and then repeat to ensure balanced distribution of flavors.

Mixing Cream Cheese

Soften the cream cheese before mixing it with other ingredients. This ensures a smoother texture and prevents lumps in the filling.

Cooking Noodles

Cook lasagna noodles until al dente to ensure they maintain their structure during baking. Undercooking slightly helps prevent mushiness.

Baking

Bake the lasagna until the cheese is bubbly and golden. This enhances flavor and ensures that all components are cooked through.

FAQ

Can I use different types of cheese?

Yes, you can substitute or add different cheeses such as ricotta or mozzarella for varied flavors.

How can I make this dish vegetarian?

You can omit any meat or use vegetables like spinach, mushrooms, or zucchini as a filling instead.

Can I make this lasagna ahead of time?

Absolutely! You can assemble the lasagna and refrigerate it for a day before baking.

How do I store leftovers?

Store leftover lasagna in an airtight container in the refrigerator for up to 5 days, or freeze for longer storage.

What should I serve with lasagna?

Pair the lasagna with a fresh salad or garlic bread for a complete meal.

See also [Slow Cooker Candied Kielbasa Recipe](#)



Conclusion

This cream cheese lasagna recipe offers a delightful twist on the classic dish, combining the creamy richness of cream cheese with layers of pasta and savory marinara sauce. It's perfect for family gatherings or a cozy dinner. With its simple preparation and mouthwatering flavors, this recipe is sure to impress.

More recipes suggestions and combination

Vegetable Lasagna

Layer sautéed vegetables such as zucchini, spinach, and bell peppers for a nutritious twist on traditional lasagna.

Meat Lover's Lasagna

Add ground beef or Italian sausage between the layers for a hearty meat-packed version that satisfies meat lovers.

Spinach and Ricotta Cannelloni

Use cannelloni tubes stuffed with a creamy spinach and ricotta filling, baked in marinara sauce for an exciting alternative.

Chicken Alfredo Lasagna

Substitute marinara with creamy Alfredo sauce and add shredded chicken for a rich and decadent lasagna.

Mexican Lasagna

Incorporate Mexican flavors by adding layers of seasoned ground beef, black beans, corn, and salsa, topped with cheese for a zesty take.

