

**BEST IF SERVED BY MONDAY MAY 15, 2017. SERVES 8-12 PEOPLE**

**NOTE:** You will need approximately 3 to 3½ hours to prepare this meal at home. Baking the lasagna takes the longest (100-120 minutes), because preheating and actual oven temperatures vary. To insure proper doneness, bake the lasagna until center reaches 165° F.

**COOKING UTENSILS:** Baking sheet(s), cooking thermometer, sauce pan, basting brush, measuring spoons

## FIRST, BAKE YOUR *Lasagna*

**Keep the lasagna refrigerated until you are ready to bake. Remove the white “Must Cook Thoroughly Before Eating” sticker prior to baking. Cook thoroughly. DO NOT PUT LASAGNA PAN IN MICROWAVE.**

**For food safety and quality, follow these baking instructions:**

1. Preheat oven to 375° F
2. Leave aluminum foil covering in place, do not vent. Place lasagna pan on a baking sheet on the top or middle oven rack. Cook for 100 to 120 minutes, or until the internal temperature reaches 165° F in the center
3. Heat lasagna meat sauce in the microwave for 2-3 minutes (sauce container is microwavable)
4. Remove baking sheet with lasagna pan from oven. Carefully peel aluminum foil covering and parchment paper from the lasagna
5. Stir the heated lasagna meat sauce and spread evenly across the top of the lasagna
6. Spread the lasagna cheese evenly across the top of the lasagna.
7. Place the lasagna (on the baking sheet), uncovered, back in the oven for 10-15 minutes, or until the cheese has melted
8. Remove baking sheet with lasagna from oven. For best results, let stand for 20 to 30 minutes to set. If the lasagna is not allowed time to set, it will not stand up tall once transferred from the baking pan to the plate

## HEAT UP THE *Soup*

**Keep Soup refrigerated until ready to heat. After you take the lasagna out of the oven, let's heat up the soup! DO NOT PUT SOUP CONTAINER IN MICROWAVE**

1. Portion soup into a sauce pan. Heat on Medium for approximately 15-20 minutes or until temperature of soup reaches 165 - 175° F, stirring occasionally
2. Reduce heat to simmer
3. Add soup add-ins as appropriate and continue to simmer until ready to serve

## FINALLY, BAKE THE *Breadsticks*

**After the soup has been heating for approximately 10 minutes, begin baking the breadsticks! DO NOT PUT FOIL BREADSTICK BAG IN MICROWAVE**

1. Increase oven temperature to 450° F
2. Take breadsticks out of the bag and place on a baking sheet; bake in oven for 6-8 minutes. Rotate tray halfway for even browning
3. Remove hot breadsticks from oven. Carefully brush breadsticks end to end with the provided margarine, using approximately 1½ tbsp. per 12 breadsticks
4. Sprinkle breadsticks generously from end to end with garlic salt, using approximately 1 tbsp. per 12 breadsticks

**Serve your Ready-To-Bake Bundle hot and enjoy. *Happy Mother's Day!***