

# 5 Cheese Lasagna

written by The Recipe Exchange | November 18, 2020

## **Ingredients**

1/4 cup butter OR margarine  
1/4 cup all-purpose flour  
2 cups milk – low-fat okay  
1/4 cup oil-packed sun-dried tomatoes – minced  
1 Tbs. minced garlic  
3 1/2 cups ricotta cheese  
3 eggs  
1 cup grated Parmesan cheese  
1/2 cup grated Romano cheese  
1/2 tsp. salt  
1 tsp. black pepper  
12 lasagna noodles – prepared as directed, cooled  
4 cups shredded mozzarella cheese  
1 cup fontina cheese  
marinara/spaghetti sauce – to top  
grated Parmesan cheese – to top

## **Directions**

Melt butter over medium heat in heavy, 1 quart saucepan. Add flour and stir until well-blended; cook until frothy. Add milk, stirring constantly with wire whisk as mixture comes to a simmer. Cook and stir until thickened (3-4 minutes). Refrigerate while mixing other ingredients.

Drain and mince tomatoes and place in 3 quart mixing bowl. Add garlic, ricotta, eggs, Parmesan, Romano, salt, and pepper to bowl. Add 1 1/2 cups of cooled cream sauce and mix until well blended. Refrigerate, reserving 1/2 cup for later use.

Place 3 lasagna noodles in a 9" X 13" X 2" lightly oiled baking dish, overlapping slightly. Spread 1 1/2 cups cheese filling over noodles; sprinkle with one cup mozzarella and 1/4 cup fontina cheese. Repeat pasta and cheese layering three more times; top with remaining three lasagna noodles. Spread 1/2 cup of reserved cream sauce over top and cover lightly with aluminum foil.

Bake in a 350 degree oven for 1 hour. Remove from oven and keep warm at least 30 minutes before serving. Serve topped with hot marinara and Parmesan cheese.