

Dutch Oven Ravioli Lasagna

This is one of the best pasta dishes we've ever tried with a Dutch Oven. It's easy to prepare and requires only a few ingredients to make a fantastic dish that will serve a hungry family gathering.

Ingredients:

- 1 lb. frozen cheese Ravioli (no need to thaw or cook)
- 4 to 5 cups of spaghetti sauce
- 1 lb. ground beef (browned and drained of grease)
- 2 cups of grated Mozzarella cheese
- 1/4 cup of Parmesan cheese



Cooking Instructions:

Lightly spray the inside of your Dutch Oven with non-stick spray. Layer the ingredients in the following order:

1. 1 cup sauce
2. Half of the frozen Ravioli (lay it flat)
3. Half of the browned ground beef
4. Half of the Mozzarella cheese
5. 1 cup sauce
6. Remaining Ravioli
7. Remaining browned ground beef
8. More Mozzarella cheese
9. Last bit of sauce
10. Sprinkle over with Parmesan cheese

Bake in Dutch Oven for one hour. Use approx 12 coals on the bottom and 14 on the top (varies with the size of your Dutch Oven), Rotate every 15 minutes. Lasagna is ready when mixture is bubbly and cheese is slightly brown.