

CopyCat Olive Garden 5-Cheese Lasagna

Ingredients

CREAM SAUCE:

1/4 cup butter
1/4 cup all-purpose flour
2 cups milk

CHEESE FILLING:

1/4 cup oil-packed sun-dried tomatoes
1 tablespoon minced garlic
3 1/2 cups ricotta cheese
3 eggs
1 cup grated Parmesan cheese
1/2 cup grated Romano cheese
1/2 teaspoon salt
1 teaspoon black pepper

OTHER:

12 spinach lasagna noodles or regular if unavailable
4 cups shredded mozzarella cheese
1 cup shredded fontina cheese
extra Parmesan cheese, freshly grated

Directions

Prepare the cream sauce by melting the butter in a 1-quart saucepan over medium heat. Stir in the flour until blended. Cook, stirring constantly, until bubbly.

While stirring with a wire whisk, add the milk and continue to stir until the sauce comes to a boil.

Cook and stir until thickened, about 4 minutes. Set aside to cool.

Meanwhile, drain and mince the sun-dried tomatoes.

Combine the tomatoes, garlic, ricotta, eggs, Parmesan, Romano, salt and pepper in a large mixing bowl. Add 1 1/2 cups of the cooled cream sauce and mix well to blend. Refrigerate the cheese filling and remaining cream sauce.

Cook the lasagna noodles as directed on the package. Drain.

Preheat oven to 350 degrees F.

Place three of the noodles in the bottom of a 9×13 greased baking dish. Spread 1 1/2 cups of the chilled cheese filling over the noodles. Top with 1 cup mozzarella and 1/4 cup fontina. Repeat pasta and cheese layers three more times. Top with remaining noodles.

Spread the 1/2 cup of reserved cream sauce over the top. Cover the dish with foil.

Place baking dish in the oven and bake for 1 hour at 350 degrees F.

Remove from oven and let stand, covered, for 15 minutes before serving. Top with additional parmesan when serving if desired.