

CopyCat Olive Garden Fried Lasagna

Ingredients

32oz whole milk ricotta
2c shredded mozzarella
2 5oz containers shredded 3 cheese blend
2 eggs, room temp
1T Italian seasoning
1 box lasagna noodles
2 eggs
8oz panko crumbs
1t Italian seasoning
Vegetable oil for frying
15 oz jar Alfredo sauce
15oz jar marinara

Directions

Combine ricotta, mozzarella, 5oz Parm/Romano/Asiago blend, eggs and Italian seasoning. Set aside.

Boil noodles according to package directions. Drain and rinse with cool water. Cut off ribboned edges with a knife or pizza cutter.

Spread each noodle with the cheese mixture. Fold one end in about 2", then again. On the last fold, there should be a little extra, push that piece around the back. Place on baking sheet with the little tab facing down. Repeat with remaining noodles. (I got 16) Place baking sheet into freezer for 1 hour. Remove them 15 minutes before you will fry them.

In one shallow pan, beat eggs. In another, combine panko crumbs, half the second container of 3 cheese blend and Italian seasoning. Heat oil to 375. Dip lasagna bundles into the beaten egg and then coat with crumb mixture. Return to

baking sheet and repeat with remaining bundles.

Fry 2 to 3 bundles at a time, until both sides are golden brown. Place on paper towels or a baking rack on a half sheet pan to drain. Keep warm in 200 degree oven if necessary.

To serve- heat alfredo and marinara sauces. Place 2 bundles on plate, and ladle a ribbon of alfredo sauce over the top. Repeat with the marinara. Sprinkle with 3 cheese blend and Italian seasoning, if desired.