

Lasagna Pie Baking Instructions

*Note- this pie is very moist. It is not thick like a regular lasagna but the flavour is delicious!

I prefer to take my pie out of the freezer the “morning before” I plan to bake for that evening dinner. Alternatively, the “night before” you plan to bake for breakfast (my fav time for it) or lunch.

Let it defrost in the fridge. Do not put the lasagna pie on the counter to defrost.

The pie can be baked “from frozen”....it will just take an extra time to bake.

Preheat your oven to 350F or 176C.

Cover the pie with a “tin foil tent” or any oven safe vessel that will cover your pie without disturbing the cauliflower mozzarella.

Bake covered for 30 minutes.

Uncover for an additional 15-20 minutes- until the lasagne is bubbling right through to the center and the cauliflower mozzarella is golden.

If baking from frozen- add an additional 10-15 minutes in the covered phase of baking.

Enjoy!

Note that all ovens bake differently, so you will have to adjust the baking time for the finished result- bubbling lasagna filling and golden edged cheddar.