

Pepper Jack Lasagna Stacks

Recipe By *Chanie Nayman*



Cooking and Prep:  35
m

Serves:  6

Contains:   

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot,
Chanukah, Nine Days

Diet: Vegetarian

Source: Family Table by
Mishpacha Magazine

Since I moved back to America from Eretz Yisrael, I've been enjoying the frills of the food world here. Pepper jack cheese is one of those frills. It inspired this fantastic recipe.

Ingredients (7)

Main ingredients

- 12 ounces (340 grams) **Haddar Lasagna Noodles**
- 1 tablespoon oil
- 2-3 ounces (55-85 grams) pepper jack cheese
- 1/2 cup mozzarella cheese

- 1/2 cup heavy cream
 - 1 tablespoon Parmesan cheese
 - 1/4 cup reserved pasta water
-

Start Cooking

Prepare Lasagna

1. Boil up a pot of water and crack the lasagna noodles into squares as you throw them into the pot.
2. Add one tablespoon of oil to the pot to prevent the lasagna from sticking.
3. Cook lasagna according to package directions.
4. Before you pour off the water, carefully reserve 1/4 cup of the pasta water. (This is a very good starching agent that will not clump.)
5. Combine pepper jack cheese, heavy cream, Parmesan cheese, and reserved pasta water in a large skillet over medium heat.
6. Gently place the lasagna noodles into the sauce and stir until completely coated.
7. Serve immediately.

Tip:

If you don't have pepper jack cheese, finely chop two to three hot peppers and add to the cheese mixture.

Credits

Photography: Daniel Lailah

Styling: Amit Farber