

easy gluten free sheet pan lasagna

all the cozy lasagna vibes with half the effort!

gluten free | dairy free option | vegetarian option | nut free

serves 2 | total time 50 min | one pan

INGREDIENTS

- 1 box gluten free lasagna noodles
- 1 jar Wegmans vodka blush sauce (or any gluten free vodka or marinara sauce)
- 1/2 cup pesto (Wegmans fresh pesto, Raos, or homemade)
- 2 cups ricotta cheese (or dairy free soft cheese)
- 1 ball fresh mozzarella, torn into pieces (or dairy free shredded cheese)
- Drizzle of olive oil
- Salt, pepper, garlic, and fresh basil for topping

Optional chicken cutlet:

- 1 to 2 chicken breasts, pounded thin
- Aleias gluten free seasoned Italian breadcrumbs
- Olive oil spray

DIRECTIONS

1. Preheat your oven to 400 degrees.
2. Cook **1 box of gluten free lasagna noodles** according to package directions but stop 2 to 3 minutes early so they stay al dente. They will keep cooking in the oven! Drain well and immediately drizzle with a tiny bit of olive oil so they do not stick together. Do not worry if noodles break — totally fine and actually easier to work with on the sheet pan!
3. Add **1 jar of vodka sauce** to the drained noodles and gently mix to coat everything evenly.
4. Line a jelly roll or standard sheet pan with parchment paper. Spread the sauced noodles evenly across the pan.
5. In a small bowl mix **1 cup of ricotta** with **1/2 cup pesto** until combined. Add 3 large dollops of plain ricotta and 3 large dollops of pesto ricotta scattered across the pan. Think white pizza — pockets of ricotta here and there, not spread evenly across every inch!
6. Tear **1 ball of fresh mozzarella** into small pieces and scatter over the top.
7. Drizzle lightly with olive oil and sprinkle with salt, pepper, garlic, and fresh basil.
8. If making the chicken cutlet, pound **1 to 2 chicken breasts** thin, dip lightly in **Aleias gluten free breadcrumbs** with no egg needed, spray with olive oil, and air fry at 390 degrees for about 15 minutes until golden and crispy. Slice and layer on top of the assembled lasagna.

9. Cover the pan with foil and bake for 30 minutes. Remove foil and bake another 15 minutes until the cheese is melted with brown spots on top and the edges are crispy to the touch.
10. Let rest a few minutes, slice into portions, and serve!

STORAGE + MAKE AHEAD TIPS

- ▶ **Make ahead:** Assemble up to 24 hours ahead, cover tightly with aluminum foil and refrigerate. Add up to 10 extra minutes of bake time since the pan will go in cold.
- ▶ **Fridge:** Store leftovers in an airtight container for up to 3 to 4 days.
- ▶ **Reheat:** Reheat in the oven low and slow so the edges stay crispy. Worth the extra few minutes!
- ▶ **Parchment tip:** The parchment does not make the pan spotless but it makes scooping out portions SO much easier and prevents noodles from sticking to the bottom.

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