

4 cups Marinara Sauce (or jarred spaghetti sauce)
24 oz. low fat cottage cheese
15 oz. light ricotta cheese
1/2 cup grated Pecorino Romano or Parmesan
1/2 cup chopped parsley
9 lasagna noodles (about 4 oz.)
12 slices fresh mozzarella
12 fresh whole basil leaves

Preheat oven to 350F. Mix cottage, ricotta, Parmesan and the parsley leaves until well blended. In a standard 9x13 pan, ladle 1 cup of the marinara sauce onto the bottom and spread evenly. Place 3 lasagna noodles on top of the sauce, centering in the dish. Top the noodles with one 1/2 of the cheese mixture and spread evenly. Ladle one cup of the sauce evenly over the cheese mixture, top with 3 more noodles. Spread the remaining cheese mixture over the noodles, evenly coat with one cup of sauce. Finish by adding 3 more noodles and covering them with the last cup of sauce.

Cover with foil and bake for 45 minutes. Remove from the oven, set the foil aside and top with the 12 slices of mozzarella placing one basil leaf in the center of each slice. Return to the oven and bake uncovered for an additional 15 minutes or until the mozzarella is melty and bubbly. Let the lasagna sit for 10 minutes before cutting.