

Dutch Oven Campfire Lasagna



Prep Time: 10 minutes
Cook Time: 30 minutes
Total Time: 40 minutes

Equipment

- [4qt Dutch Oven](#)
- [Chimney Starter](#)

Ingredients

- 1 tablespoon olive oil
- 2 1/2 cups pasta sauce, (a 24 or 25 ounce jar is perfect)
- 12 oz fresh lasagna noodles, divided into 4 sets (thawed if frozen)
- 3 cups fresh baby spinach
- 1 1/2 cup shredded cheese, mozzarella or a blend of Italian-style cheeses works best
- 1 tablespoon dried oregano or basil, or a blend of the two

Instructions

- **PRE-HEAT:** If cooking over a campfire, get your coals ready. You'll need 25 total. If cooking at home, preheat your oven to 400.
- **ASSEMBLE THE LASAGNA:** Start by coating the bottom of a 10" Dutch oven with the **olive oil** to help prevent the bottom layer from sticking. Add 1/2 cup **pasta sauce** and spread evenly over the bottom of the Dutch oven. Use the first set of **noodles** to create the base of the lasagna. Layer 1/2 cup sauce, 1 cup baby **spinach**, and 1/3 cup **cheese**. Repeat (one set noodles, 1/2 cup sauce, 1 cup spinach, 1/3 cup cheese) two more times. For the final layer, use the last set of noodles, 1/2 cup sauce, and 1/2 cup cheese. Sprinkle the **oregano** over the top.
- **BAKE:** Use 8 coals to create a bed to set your Dutch oven on. Place the Dutch oven on top of the coals. Cover the oven with the lid, and place the remaining 17 coals on top of the lid. If cooking at home, simply cover your Dutch oven and stick it in your preheated oven. Bake for 30 minutes, until the noodles are tender and cooked through and the cheese has melted.
- **SERVE:** Take the Dutch oven off the heat. Carefully remove the lid and set aside. Cut the lasagna into 4 wedges, plate, and enjoy!

Nutrition (Per Serving)

Calories: 530kcal