



**Slap Ya Mama**

Slap Ya Mama Cajun Products

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## Slap Ya Mama's Seafood Lasagna

Looking for some Cajun seafood recipes for dinner? Try Slap Ya Mama's Seafood Lasagna. Our zesty Cajun lasagna features shrimp, crabmeat, and crawfish complete with Slap Ya Mama's etouffee sauce to really pack a punch in flavor. See full recipe ingredients and prep time.

### Ingredients:

- 1 16oz Jar of [Slap Ya Mama Etouffee Sauce](#)
- 1 lb Shrimp, Peeled & Deviened
- ½ lb Crab Meat
- ½ lb Crawfish Tails (if available)
- ½ Cup Water
- 12 Lasagna Noodles
- 4 cups Mozzarella Cheese, Shredded
- ¾ Cup Parmesan Cheese, grated
- 15 oz Ricotta Cheese
- 1 Egg

### Directions:

In a 6 quart pot, add [Slap Ya Mama Etouffee Sauce](#), shrimp, crab and crawfish. *(If you don't have access to crawfish, you can substitute with ½ pound more of shrimp or crab).* Add ½ cup of water. Bring to a light boil, cover and let simmer for 15 minutes stirring occasionally. Remove from heat and let rest.

Bring a large pot of water to a rolling boil. Cook lasagna noodles in boiling water for approximately 12 minutes. Drain noodles and rinse with cold water. In a mixing bowl, combine ricotta cheese and egg.

Preheat oven to 375 degrees F.

To assemble, spread half of the etouffee sauce mixture in the bottom of a 9" x 13" baking dish. Arrange 6 lasagna noodles lengthwise over etouffee sauce. Spread half of the ricotta cheese mixture over noodles. Layer with one half of mozzarella over ricotta cheese. Spread remaining half of etouffee sauce mixture over mozzarella and sprinkle ¼ cup parmesan cheese. Layer another 6 lasagna noodles and remaining ricotta cheese, mozzarella and parmesan cheese. Cover with foil, making sure it doesn't touch the cheese.

Bake at 375 degrees F for 20 minutes. Remove foil and bake for another 30 minutes. Cool for 15 minutes before serving. Enjoy!



**Serves 8**