

Lasagna

Description

Ingredients

- 1 box Lasagna Noodles boiled el dente
- 1 lb Hamburger/sausage sauteed
- 1/2 onion diced
- 4 garlic (large), minced
- 2 tbsp parsley, finely chopped (or dried)
- 2 tbsps basil, finely chopped (or dried)
- 2 cans tomato sauce (15 oz)
- 1 can tomato paste (6 ounce)
- 2 cans tomatoes, diced (30 ounce)
- 1/4 cup parmesan cheese, grated
- 1 lb mozzarella cheese, shredded
- 2 lb ricotta cheese
- 1 egg
- 2 tbsp parsley
- 2 tbsp basil
- salt & pepper

Instructions

Preheat oven to 350 degrees

Boil lasagna noodles until el dente. Rinse and leave in cold water until you're ready to put this together.

In a large saucepan, saute hamburger and/or sausage with onion. Add garlic. (You can make this recipe without meat. Just use the following ingredients.)

Add the following ingredients to the meat mixture:

tomatoes

tomato sauce

tomato paste

parsley and basil

parmesan cheese (1/4 cup) if you'd like

salt and pepper

Simmer for at least 20 minutes (the longer the better).

While that is simmering, combine:

ricotta

egg

2 Tbls. parsley

2 Tbls. basil

salt and pepper

1 cup mozzarella, shredded

1/2 cup parmesan

In a large lasagna baking dish, spread one cup of the tomato sauce mixture on the bottom of the pan.

Summary

Yield: 10

Prep Time: 45 minutes

Category: Main Dish

Cuisine: Italian

Tags: tomato sauce, spinach, parmesan cheese, mozzarella, meat, lasagna noodles

Lasagna

Layer 1/3 of each of the following:

lasagna noodles

cheese mixture

mozzarella/parmasen

tomato sauce mixture

Repeat layers 2 more times.

Cover and cook in 350 degree oven for 20 minutes. Remove cover and cook additonal 20 minutes.

Add mozzarella cheese on top during the last 5 minutes of baking.

Let sit for 10 minutes and serve.

Notes

Spinach is a nice addition. Chop coarsely and put it in with the ricotta cheese mixture.

You may also leave the meat out and call this "3 Cheese Lasagna"!