



LASAGNA



Ingredients

- ∞ 9 lasagna noodles
- ∞ 1-¹/₄ pounds bulk Italian sausage
- ∞ ³/₄ pound ground beef
- ∞ 1 medium onion, diced
- ∞ 3 garlic cloves, minced
- ∞ 2 cans (one 28 ounces, one 15 ounces) crushed tomatoes
- ∞ 2 cans (6 ounces each) tomato paste
- ∞ ²/₃ cup water
- ∞ 2 to 3 tablespoons sugar
- ∞ 3 tablespoons plus ¹/₄ cup minced fresh parsley, divided
- ∞ 2 teaspoons dried basil
- ∞ ³/₄ teaspoon fennel seed
- ∞ ³/₄ teaspoon salt, divided
- ∞ ¹/₄ teaspoon coarsely ground pepper
- ∞ 1 large egg, lightly beaten
- ∞ 1 carton (15 ounces) ricotta cheese
- ∞ 4 cups (16 ounces) shredded part-skim mozzarella cheese
- ∞ ³/₄ cup grated Parmesan cheese



Cooking Directions

1. Preheat oven to 375 degrees F (190 degrees C). Bring a large pot of lightly salted water to a boil. Add noodles and cook for 8 -10 min. or until al dente; drain and set aside.
2. Place pork and beef in a large, deep skillet. Cook over medium high heat until evenly brown. Stir in tomato sauce, crushed tomatoes, parsley, garlic, oregano, onion, sugar, basil and salt. Simmer over medium-low heat for 30 min. stirring occasionally.
3. In a large bowl, combine cottage cheese, eggs, Parmesan cheese, parsley, salt and pepper.
4. In a 9x13 inch baking dish, place 2 layers of noodles on the bottom of dish; layer 1/2 of the cheese mixture, 1/2 of the mozzarella cheese and 1/2 of the sauce; repeat layers.
5. Cover with aluminum foil and bake in preheated oven for 30 - 40 min. Remove foil and bake for another 5 - 10 min; let stand for 10 min. before cutting; serve.