



# *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.*