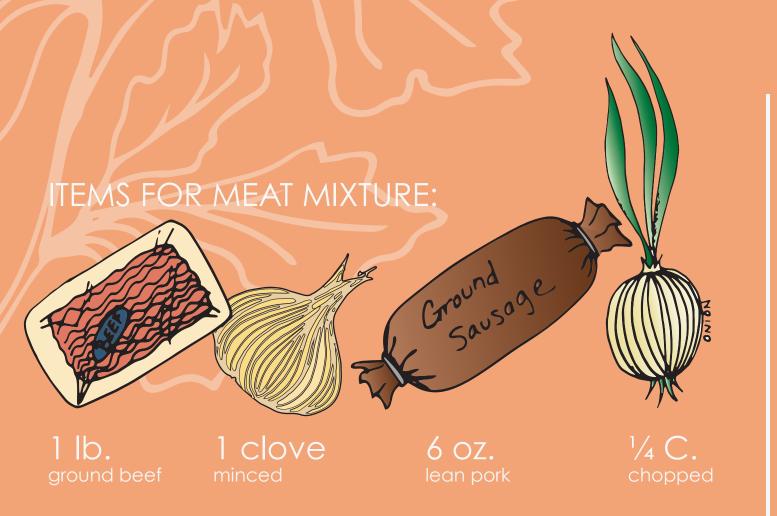
5 STEPS TO TASTY OSOGOO





ITEMS FOR CHEESE MIXTURE:



1 tsp.

ITEMS FOR NOODLES:

1 tbsp.



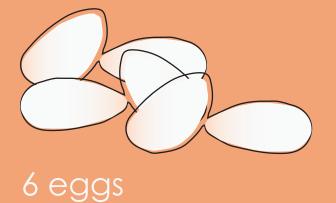




¹/₂ C.

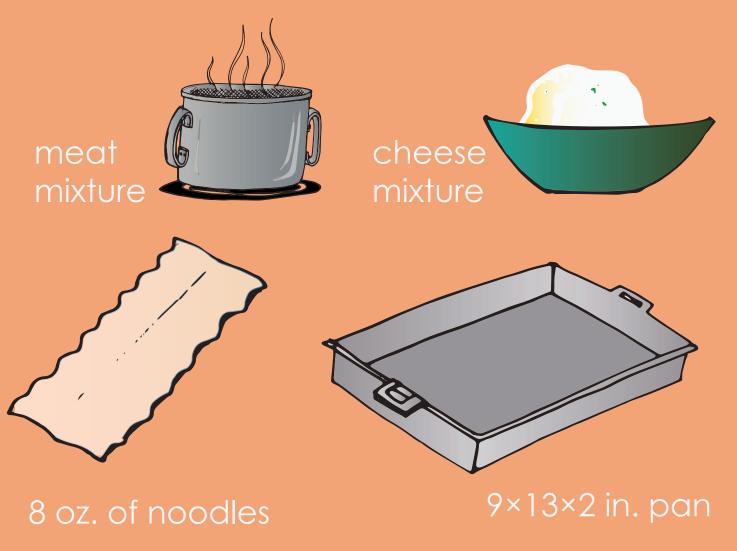
1 tbsp.

1 tsp.

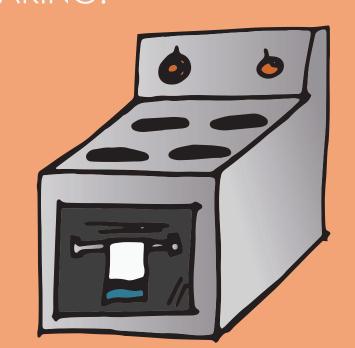


h20 6 tbsp.

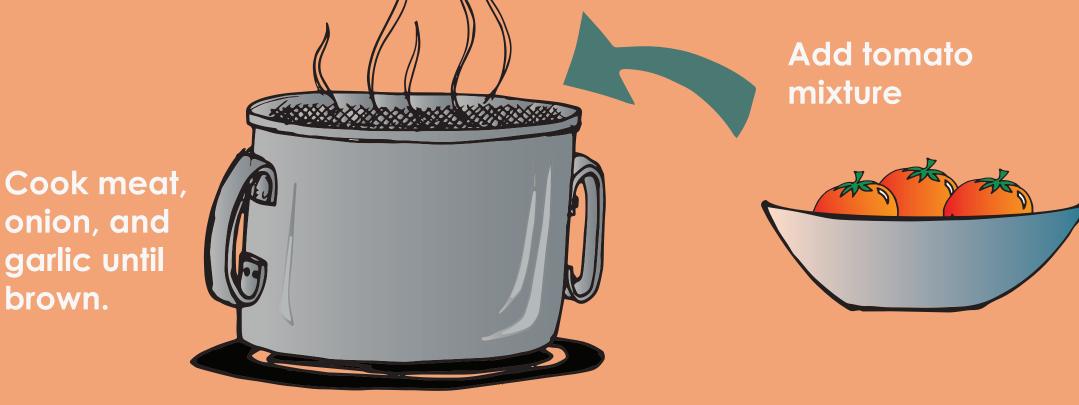
ITEMS FOR LAYERING:



ITEMS FOR BAKING:



STEP 1 COOK MEAT AND TOMATO SAUCE



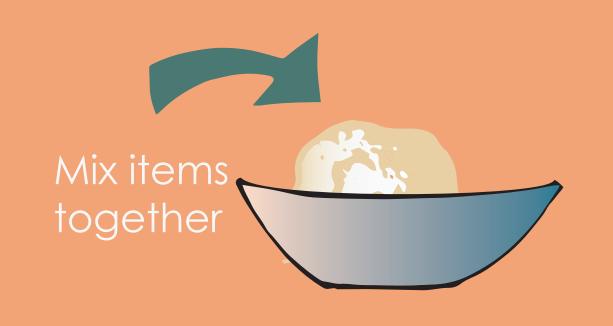
Heat Meat and Tomato Mixture until Boiling, then lower heat, and simmer ONE HOUR.

STEP 2 COMBINE CHEESES

Combine all items for cheese mixture. Set aside ½ C. for top layer of lasagna.



STEP 3 MAKE NOODLES

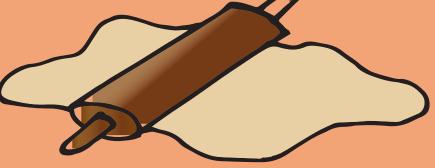


Mix until dough forms; then let rest for 30 mins.

thick strips



Roll out dough



LAYER NOODLES, MEAT SAUCE, AND CHEESE

Layer 1/4 of noodles, meatsauce, and cheese mixture

Top lasagna with reserved cheese and meatsauce.

STEP 5 BAKE

BAKE in oven for 45 minutes at

350°

