

Lasagna is a type of Italian dish that is made with layers of pasta, cheese, and tomato sauce. It is typically

Ingredients:

- * 1 pound of ground beef
- * 1 jar of spaghetti sauce
- * 1 box of lasagna noodles
- * 1 pound of mozzarella cheese, shredded
- * 1/2 cup of parmesan cheese, grated
- * 1 egg
- * 1 teaspoon of salt
- * 1/2 teaspoon of black pepper
- * 1/2 teaspoon of garlic powder
- * 1/2 teaspoon of dried basil

Instructions:

1. Preheat the oven to 375 degrees F.
2. Cook the ground beef in a skillet over medium heat until it is no longer pink. Drain off any excess fat.
3. Add the spaghetti sauce to the ground beef and simmer for 10 minutes.
4. In a 9x13 inch baking dish, layer the cooked lasagna noodles, ground beef mixture, and cheese. Repeat.
5. In a small bowl, beat the egg and add it to the baking dish.
6. Sprinkle the parmesan cheese, salt, black pepper, garlic powder, and dried basil over the top of the lasagna.
7. Cover the baking dish with foil and bake for 45 minutes.
8. Remove the foil and bake for an additional 15 minutes, or until the cheese is melted and bubbly.
9. Let the lasagna cool for 10 minutes before serving.

This lasagna recipe serves 8-10 people and is perfect for a weeknight meal or for serving at a dinner party.