



Lasagna

This classic lasagna recipe is made with an easy meat sauce as the base. Layer the sauce with noodles and cheese, then bake until bubbly! This is great for feeding a big family and freezes well, too.

Recipes

- 12 pieces lasagna
- 1 cup shredded Mozzarella cheese
- 12 ounces Ricotta cheese
- $\frac{3}{4}$ cup grated Parmesan cheese
- 29 ounces diced tomato canned
- 3 ounces tomato paste
- $\frac{3}{4}$ cups water
- 2 pieces yellow onion chopped
- 3 tablespoons chopped parsley
- $\frac{1}{4}$ cup chopped fresh basil
- 1 teaspoon Italian seasoning
- 3 cloves garlic minced
- 3 tablespoons olive oil
- Salt ground black pepper, and sugar to taste

Steps:

1. Prepare the meat by heating olive oil in a pot. Add ground beef and ground Italian sausage. Cook until light brown.
2. Add onion and garlic. Cook uncovered for 3 minutes.
3. Pour-in diced tomato and water. Stir and let boil.
4. add parsley, basil, and Italian seasoning. Cover and simmer for 40 minutes while stirring every 7 minutes.
5. Add Tomato paste and season with sugar, salt, and ground black pepper. Set the meat sauce aside.
6. Combine all the cheeses in a large bowl. Mix well.
7. Preheat oven to 370F.
8. Assemble the lasagna by pouring meat sauce on a baking pan.
9. Cover the baking pan with aluminum foil. Bake for 25 minutes. Remove the foil and continue to bake for 5 to 10 minutes.
10. Serve. Share and enjoy!