

# Extra Easy Lasagna Recipe

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**Yield**

6 to 8 servings

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You know the feeling: Your energy is running low, your family's hunger is running high, and dinner should have been on the table an hour ago. Panic. You can't even form full sentences, but a few ideas emerge: "simple lasagna recipe easy" and "dinner now." That's when you reach for this recipe. For those moments when you're lacking in time, motivation, and even verbs, pull out this no-fail recipe for Extra Easy Lasagna. It'll save the day. This easy lasagna recipe will help you navigate even the most stressful weeknights and avoid any potential dinnertime disasters.

Our easy **lasagna** has everything you need to keep your family full and happy: Ground beef, whole tomatoes, noodles, and a selection of cheeses (mozzarella, cottage cheese, ricotta, and parmesan—a delicious mix) make a foolproof dinner dish. When it comes to ingredients, this recipe beats out all the rest. The method lets you mix, layer, and bake your way to an early bedtime. Browning the ground beef takes 40 minutes, and the prepared lasagna is in the oven for only 30 minutes (which is hands-off time for other prep). So add this lasagna recipe to your dinner rotation, and your family's rumbling tummies will be satisfied in no time. Easy! Plus, there's one more important thing to remember about this recipe: **freezable leftovers**.

## Ingredients

1 pound ground beef

2 tablespoons vegetable oil

## How to Make It

### Step 1

Brown ground beef in oil in a large skillet, stirring to crumble; drain off pan drippings. Stir tomatoes, tomato paste, and seasonings

1 (28-ounce) can whole tomatoes,  
coarsely chopped

2 (6 ounce) cans tomato paste

2 teaspoons salt

1 teaspoon Italian seasoning

1/4 teaspoon Pepper

1/4 teaspoon crushed red pepper

1/8 teaspoon garlic powder

1 (8 ounce) package lasagna  
noodles

1 cup shredded mozzarella cheese

1 cup ricotta or small curd cottage  
cheese

1/4 cup grated Parmesan cheese

3 to 4 slices mozzarella cheese,  
halved diagonally

into meat. Bring to a boil; reduce heat and simmer 40 minutes, stirring occasionally.

## Step 2

Cook noodles according to package directions;  
drain.

## Step 3

Place half of noodles in a lightly greased 12 x 8x 2-inch baking dish, slightly overlapping lengthwise edges. Spoon one-third of meat mixture over noodles; add half of shredded mozzarella, ricotta, and Parmesan cheese. Repeat layers, and spoon on remaining meat mixture. Arrange mozzarella slices on top. Bake at 350 for 30 minutes.