

Mueller's Classic Lasagna

December 6, 2017



Ingredients

8 servings

1 pound ground beef

3/4 cup chopped onion

2 tablespoons salad or olive oil

1 (15-ounce) can tomatoes

2 (6-ounce) cans tomato paste

2 cups water

1 tablespoon chopped parsley

2 teaspoons salt

1 teaspoon sugar

1 teaspoon garlic powder
1/2 teaspoon pepper
1/2 teaspoon oregano leaves
1/2 package (8 ounces) Mueller's lasagna noodles
1 pound ricotta
8 ounces mozzarella cheese, shredded or thinly sliced
1 cup grated Parmesan cheese

Step 1

In a large, heavy pan, lightly brown beef and onion in oil. Add tomatoes

X

spread about 1 cup of sauce. Then alternate layers of lasagne noodles, sauce, ricotta, mozzarella, and Parmesan, ending with sauce, mozzarella, and Parmesan.

Step 2

Bake at 350°F for 40 to 50 minutes until lightly browned and bubbling. Allow to stand for 15 minutes; cut in squares to serve.

Step 3

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