

# 1. Classic Lasagna

## Ingredients:

- 12 lasagna noodles
- 1 pound ground beef
- 2 cups ricotta cheese
- 2 cups mozzarella cheese, shredded
- 1 cup Parmesan cheese, grated
- 3 cups marinara sauce
- 1 egg
- 2 tablespoons fresh basil, chopped
- Salt and pepper to taste

## Instructions:

1. Preheat oven to 375°F (190°C).
2. Cook lasagna noodles according to package instructions; drain.
3. In a skillet, brown ground beef; drain excess fat.
4. In a bowl, combine ricotta cheese, egg, basil, salt, and pepper.
5. Spread a layer of marinara sauce in a baking dish. Layer noodles, ricotta mixture, ground beef, and mozzarella. Repeat layers, finishing with mozzarella and Parmesan on top.
6. Cover with foil and bake for 25 minutes. Remove foil and bake for another 15 minutes until cheese is bubbly.