

June 3, 1996

## Lasagna

1 pound lean ground beef or Italian sausage  
1/2 cup chopped onion  
1 clove garlic, minced  
One 28 to 32-ounce jar (3-1/2 cups) spaghetti sauce  
3/4 cup water  
One 8-ounce package GOLDEN GRAIN/MISSION Wide Lasagna  
2 cups (1 pound) ricotta cheese or cottage cheese  
1/2 cup grated parmesan cheese  
1 tablespoon chopped parsley (optional)  
3 cups (12 ounces) shredded mozzarella cheese

Heat oven to 375°F. Prepare lasagna noodles as label directs. In 10-inch skillet, brown ground beef, onion, and garlic; drain. Return beef mixture to skillet; stir in spaghetti sauce and water. In small bowl, combine ricotta, parmesan, and parsley; set aside. In 13 x 9-inch glass baking dish, layer one-third of sauce mixture, half of lasagna noodles, half of ricotta mixture, and half of mozzarella cheese; repeat layers, ending with sauce mixture. Cover tightly with foil. Bake 1 hour. Uncover; sprinkle with remaining parmesan cheese. Let stand 10 minutes before serving.

FLORENTINE STYLE LASAGNA: Prepare recipe as directed above, except can omit ground beef and parsley. Stir onion, garlic, one 10-ounce package frozen chopped spinach (thawed and drained), and 1/8 teaspoon nutmeg into ricotta cheese mixture.

MICROWAVE: Prepare recipe as directed above except for baking. Cover with plastic wrap; vent corner. Microwave at HIGH 10 minutes or until sauce boils. Microwave at MEDIUM (50% power) 30 to 35 minutes or until pasta is tender, rotating dish a half turn after 15 minutes. Uncover; top with remaining parmesan cheese. Let stand 10 minutes before serving.

8 servings