Cooking Instructions

Ingredients

1 pound sweet Italian sausage
¾ pound lean ground beef
½ cup minced onion
2 cloves garlic, crushed
1 (28 ounce) can crushed tomatoes
2 (6 ounce) cans tomato paste
2 (6.5 ounce) cans canned tomato sauce
½ cup water

2 tablespoons white sugar
1½ teaspoons dried basil leaves
½ teaspoon fennel seeds
1 teaspoon Italian seasoning
1½ teaspoons salt, divided, or to taste
¼ teaspoon ground black pepper
4 tablespoons chopped fresh parsley
12 lasagna noodles
16 ounces ricotta cheese
1 egg
¾ pound mozzarella cheese, sliced
¾ cup grated Parmesan cheese

Cooking Steps

Step 1:
In a Dutch oven, cook sausage, ground beef, onion, and garlic over medium heat until well browned. Stir in crushed tomatoes, tomato paste, tomato sauce, and water. Season with sugar, basil, fennel seeds, Italian seasoning, 1 teaspoon salt, pepper, and 2 tablespoons parsley. Simmer, covered, for about 1 1/2 hours, stirring occasionally.

Step 2:
Bring a large pot of lightly salted water to a boil. Cook lasagna noodles in boiling water for 8 to 10 minutes. Drain noodles, and rinse with cold water. In a mixing bowl, combine ricotta cheese with egg, remaining parsley, and 1/2 teaspoon salt.

Step 3:
To assemble, spread 1 1/2 cups of meat sauce in the bottom of a 9x13-inch baking dish. Arrange 6 noodles lengthwise over meat sauce. Spread with one half of the ricotta cheese mixture. Top with a third of mozzarella cheese slices. Spoon 1 1/2 cups meat sauce over mozzarella, and sprinkle with 1/4 cup Parmesan cheese...
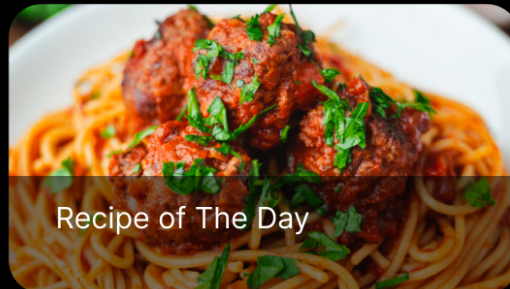

Community
CookBook

Lasagna

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Cooking Techniques

Recipe of The Day

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I enjoyed making the two views I created. I tried to go for a minimalistic design, so it looks a little bit professional with not a lot of things going on. I decided to make the UI have only the necessary stuffs. Features that are needed are the only ones that are shown. This helps users so they don't have to dig through tons of feature just to get to the ones they are looking for. Extra features would be fine, but having only the important stuffs would not make it overwhelming.