

Lasagna

Ingredients	8 svg
Olive Oil (opt.)	2 T
Ground Beef	1 lb
Onion, minced	1/4 c
Garlic, minced	1/8 tsp
Tomato Paste	6 oz
Tomatoes, diced	1 qt
Salt	2 tsp
Pepper	1/4 tsp
Salt	1 T
Water	4 qt
Lasagna Noodles	9
Mozzarella Cheese	1/2 lb
Oregano	1/2 tsp
Basil	1/4 tsp
Parmesan, grated	1/2 c
Ricotta Cheese	3/4 lb

Directions

- Heat oil in large skillet on medium heat.
- Add ground beef, onion, and garlic. Cook until meat is browned.
- Add tomato paste, tomatoes, 2 teaspoons salt, oregano, basil, and pepper.
- Continue cooking on low until sauce is thickened (about 15 minutes).
- Add 1 tablespoon salt to boiling water; add noodles, bring back to boiling and cook until tender; drain.
- Arrange alternate layers of noodles, mozzarella, cottage cheese, meat mixture, and parmesan cheese. Have three layers of each, ending with meat mix and parmesan cheese.
- Bake at 350°F about 1 hour.