

Beef Lasagna

Ingredients

- 1 lb. ground beef
- 1 medium onion, chopped (about ½ cup)
- 1 clove garlic, crushed
- 2 tablespoons parsley flakes
- 1 teaspoon sugar
- 1 teaspoon dried basil leaves
- ½ teaspoon salt
- 1 can (16 oz.) whole tomatoes, undrained
- 1 can (15 oz.) tomato sauce
- 12-14 uncooked lasagna noodles (about 12 oz.)
- 16 oz. ricotta or creamed cottage cheese
- ½ cup grated Parmesan cheese
- 1 tablespoon parsley flakes
- 1 ½ teaspoon dried oregano leaves
- 2 cups shredded mozzarella cheese
- ¼ cup grated parmesan cheese



Prepare

Cook and stir beef, onion and garlic in 10-inch skillet until beef is brown; drain. Stir in 2T parsley, the sugar, basil, salt tomatoes and tomato sauce; break up tomatoes. Heat to boiling, stirring occasionally; reduce heat. Simmer uncovered until slightly thickened, about 45 minutes.

Mix ricotta cheese, ¼ cup Parmesan cheese, 1T parsley and the oregano. Set aside.

Spread 1 cup of the sauce mixture in ungreased rectangular baking dish, 13x9x2 inches; top with a layer of uncooked noodles (break noodles to fit dish). Spread 1 cup of the cheese mixture over noodles; spread with 1 cup of the sauce mixture. Sprinkle with 2/3 cup of mozzarella cheese. Repeat with noodles, the remaining cheese mixture, 1 cup of the sauce mixture, and 2/3 cup of the mozzarella cheese. Top with remaining noodles and sauce mixture; sprinkle with remaining mozzarella and Parmesan cheese. Bake uncovered in 350° oven until hot and bubbly, about 45 minutes. Let stand 15 minutes before cutting.

(Italian Sausage Lasagna: Substitute 1 lb bulk Italian sausage for the ground beef.)