

MOM'S LASAGNA

Emily Ley, December 2017

For the Meat Sauce

- 1 pound Italian sausage
- 1 pound ground chuck
- 2 large garlic cloves, minced
- 2 tbsp dried oregano
- 1 tbsp dried parsley flakes
- 1 tbsp basil
- 1 1/2 tsp salt
- 1 46-ounce jar Prego tomato sauce

For the Cheese Mixture

- 3 cups cottage cheese
- 2 eggs, beaten
- salt and pepper
- 2 tbsp dried parsley flakes
- 3/4 cup grated Parmesan Cheese

For the Lasagna Layers

- 10 ounces no-bake lasagna noodles
- 12 ounces mozzarella cheese, grated

INSTRUCTIONS

1. Preheat oven to 350 degrees F.
2. In a large skillet, cook the sausage and ground chuck on medium-high heat until brown. Drain off any excess fat.
3. Add the rest of the meat sauce ingredients to the skillet.
4. Turn the heat down to low and let the meat mixture simmer uncovered for 15 minutes, stirring occasionally.
5. Combine cheese mixture ingredients in a medium bowl.
6. In a 9 x 13" pan, layer half of the noodles, cheese mixture, meat sauce, and mozzarella. Repeat layers.
7. Bake for 40 minutes.
8. Let sit for 10 minutes before cutting. Serve with salad and fresh bread.