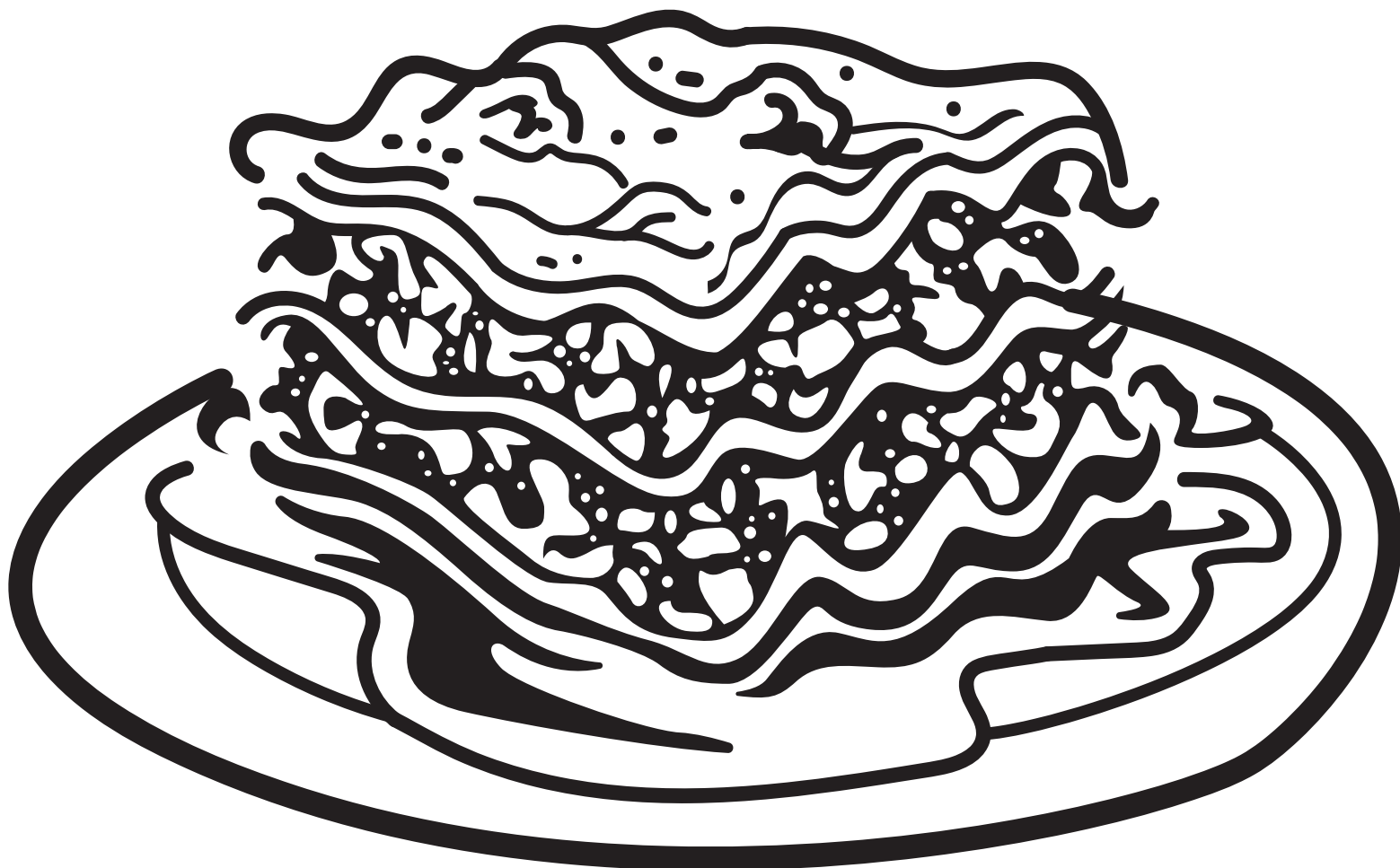


National Lasagna Day



Ingredients:

- 12 lasagna noodles uncooked
- 4 cups mozzarella cheese shredded and divided
- ½ cup parmesan cheese shredded and divided

Tomato Sauce:

- ½ pound lean ground beef
- ½ pound Italian sausage
- 1 onion diced
- 2 cloves garlic minced
- 36 ounces pasta sauce *see note
- 2 tablespoons tomato paste
- 1 teaspoon Italian seasoning

Cheese Mixture:

- 2 cups ricotta cheese
- ¼ cup fresh parsley chopped
- 1 egg beaten

Instructions:

- Heat oven to 350°F. Cook pasta according to package directions. Rinse under cold water and set aside.
- Brown beef, sausage, onion and garlic over medium high heat until no pink remains. Drain any fat.
- Stir in pasta sauce, tomato paste, Italian seasoning. Simmer 5 minutes.
- Make Cheese Mixture by combining 1 ½ cups mozzarella, ¼ cup parmesan cheese, ricotta, parsley, and egg.
- Add 1 cup meat sauce to a 9x13 pan.
- Top with 3 lasagna noodles. Layer with ⅓ of the Cheese Mixture and 1 cup of meat sauce.
- Repeat twice more.
- Finish with 3 noodles topped with remaining sauce.
- Cover with foil and bake 45 minutes.
- Uncover, sprinkle with remaining cheese (2 ½ cups mozzarella cheese and ¼ cup parmesan), and bake an additional 15 minutes or until browned and bubbly. Broil 2-3 minutes if desired.