



# Lasagna

## INGREDIENTS:

2 lb. Grnd Beef (or half sausage added)  
1.5 package of lasagna noodles  
1.5 jars thick spaghetti sauce (24oz jars/cans), (or Make your own)  
1 chopped onion  
Fresh Garlic clove chopped  
1/2 lb. Fresh Mushrooms sliced

1 large container Ricotta or small curd cottage cheese  
2 cups Parmesan cheese, freshly grated  
2 cups mozzarella cheese  
2 Eggs

Salt & Black Pepper  
1/4 cup freshly chopped parsley  
1 tsp. Italian Herb Seasoning

## DIRECTIONS:

Sauté onions and peppers in butter or olive oil.  
Combine Ricotta or cottage cheese with eggs, Parmesan cheese, cracked black pepper and parsley.

Cook noodles rinse in cold water, drain and separate, set aside, preheat oven to 350°F.

In a large deep non-stick baking pan, layer bottom with spaghetti sauce, about two cups. Next, place a layer of noodles, then sauce until lightly covered, then a thin layer of Ricotta or cottage cheese mixture, meats, onions and peppers, and mushrooms, sprinkle remaining cheeses in layers, one on top another.

When you lay your last layer of noodles, place a thin layer of sauce and (make sure you have saved enough cheeses for the top) over the layer of sauce layer cheeses with the mozzarella on top, bake at 350°F uncovered until the top is golden brown and bubbly.