

Name: Lasagna

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| Yield: | Author: Barbara Walker | | |
| Ingredients | Actual | | Notes |
| | Weight | Measure | |
| Beef, ground | 1 lb | | |
| Tomatoes – 1 can (2-1/2)? | 3-1/2 cups | | |
| Tomato sauce – 1 8oz can | | 8 oz | |
| Spaghetti mix – 1 pkg | | | Chef or Lowry's |
| Garlic cloves – 2 | | | Minced |
| Lasagna noodles | 8 oz | | |
| Mozzarella cheese | 6-8 oz | | |
| Ricotta cheese | 1 cup | | Cream style |
| Parmesan cheese | 1/2 cup | | |
| Preparation | | | |
| 1. Preheat oven to 350 degrees. | | | |
| Cooking Directions | | | |
| 1. Brown meat in large pan. Spoon of excess fat. Add tomatoes, tomato sauce, spaghetti mix and garlic. Then cover and simmer for 40 minutes. Stir occasionally and salt to taste. | | | |
| 2. Cook noodles in boiling, salted water until tender. Rinse in cold water. Drain and pat 1/2 noodles in a baking pan or dish. Cover with 1/3 sauce, 1/2 mozzarella cheese and 1/2 ricotta cheese. Repeat layers, ending with sauce. Sprinkle with parmesan cheese and bake for 25-30 minutes. | | | |
| 3. Let dish stand for 15 minutes covered before serving. | | | |