

Lasagna

Ingredients

- 1 lb ground beef, browned & drained
- 32 oz jar spaghetti sauce
- 3/4 cup water
- 1 tsp basil & oregano
- 12 oz cottage cheese
- 1 egg
- 9-12 pieces lasagna noodles (uncooked)
- 12 oz sliced or 3 cups shredded mozzarella cheese
- Parmesan cheese, for sprinkling

Instructions

1. Brown ground beef and drain. Add spaghetti sauce, water, and basil & oregano. Simmer 5 minutes.
2. Combine cottage cheese and egg in a bowl.
3. In an ungreased 9 x 12 pan, layer 1/3 each of noodles, meat & sauce, cottage cheese, and mozzarella.
4. Repeat layers twice more.
5. Sprinkle top with parmesan cheese.
6. Cover with foil and bake at 350° for 30 minutes.
7. Uncover and bake 30 more minutes.
8. Let stand 10-15 minutes before serving.

Recipe: LASAGNA

serves: 8

1# gd beef - browned & drained

Add & simmer 5 min: 32 oz jar spaghetti sauce

$\frac{3}{4}$ c water

1t basil & Oregano

Combine 12oz cottage cheese, 1 egg

9-12 pieces lasagna (uncooked)

12oz shredded or 3c Shredded mozzarella

cheese Ungreased 9x12 pan

Layer $\frac{1}{3}$ each noodle, meat & sauce, cottage



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Cheese, mozzarella

Repeat twice

Sprinkle with parmesan

Cover with foil

Bake 350° 30 min

Uncover - bake 30 more minutes

Let Stand 10-15 min before serving