

LASAGNA

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| ¾ lb ground beef | 2 eggs |
| 3-24 oz. jars of spaghetti sauce ** | 1 cup parmesan cheese (divided) |
| 1-12 oz. can diced tomatoes with basil, garlic and onion | 12 oz. ricotta cheese |
| 1 Tbls of sugar | 2 Tbls. Parsley |
| 14 oz lasagna noodles | 1 tsp. basil |
| (one 16 oz box less 2 noodles) | 4 cups shredded mozzarella cheese (2 pkgs. 8 oz. each) |

**** Classico Tomato and Basil, Bertolli Olive Oil & Garlic, Ragu 7-Herb, Paul Newman herb etc. PLEASE DO NOT USE ANY SAUCES WITH MUSHROOMS AND/OR GREEN PEPPERS**

Directions:

Meat Sauce: In a 5- quart Dutch oven, cook beef until it is browned. Drain liquid/fat from beef. Add jar sauces, diced tomatoes and sugar. Heat mixture to boiling, stirring occasionally. Reduce heat to low, cover and simmer 30 minutes, stirring occasionally.

Meanwhile, **COOK LASAGNA NOODLES** al dente; drain well in colander. If you add a drop of oil to the water, the noodles will not stick together after you drain them.

Filling: In a medium bowl, combine eggs, ¾ cup parmesan cheese, ricotta cheese, and parsley and basil.

In the lasagna pan provided, spread enough meat sauce to lightly cover bottom of pan. Layer with ⅓ lasagna noodles topped with ½ ricotta mixture, ⅓ meat sauce and sprinkle ⅓ mozzarella evenly. Repeat. Top with remaining lasagna noodles, meat sauce, mozzarella and ¼ cup parmesan.

Spray foil with non-stick cooking spray and cover. Bake in 375° oven for 45 minutes; uncover and bake 15 minutes longer. Let stand 15 minutes before serving.

Note: Please do not use no-bake noodles recipe. Make sure to bring the lasagna hot and ready to serve; unfortunately we do not have any available oven space. Also, if the lasagna has been frozen before baking the cooking time may need to be adjusted to ensure it is cooked thoroughly and hot. PLEASE USE THE PAN PROVIDED DURING SIGN-UP. Also, when delivering the lasagna, please wrap trays completely in foil.

Drop off is in Room #2 – behind the church next to the children's playground