



4 SERVINGS



150 MINUTES



496 CALS

Everyone Needs a Good Lasagna Recipe in Their Cookbook — Here's Yours!

SABEEN SIDDIQUE

Ingredients

- 1/2 onion, chopped
- 1/2 14.5 oz can crushed tomatoes
- 1/2 lb lean ground beef
- 1 6 oz can tomato paste
- 1 cup water
- 1/2 tbsp dried oregano
- 1 tsp salt
- 1/2 tbsp white sugar
- 1 egg
- 1/2 lb mozzarella cheese, shredded
- 1 tsp garlic powder
- 1/8 tsp ground black pepper
- 6 oz cottage cheese
- 1/4 cup grated Parmesan cheese
- 5 lasagna noodles

Instructions



PREP: 45M

| COOK: 1H 45M

| READY IN: 2H 30M

1. Cook beef over medium heat in a large skillet until brown and dish out.
2. Cook onions for about 3 minutes over medium heat in another skillet.
3. Add beef, crushed tomatoes, tomato paste, water, garlic powder, oregano, sugar, salt and black pepper.
4. Cook for about 15 minutes until the mixture comes to a boil.
5. Reduce heat to low and simmer for about 1 hour.
6. Blend egg, Parmesan and cottage cheese until smooth and set aside.
7. Boil lightly salted water in a large pot and add pasta.
8. Cook for about 10 minutes and drain.
9. Preheat oven to 350 degrees F and grease a 9x13 inch baking dish lightly.

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10. Add 1 cup of sauce in the baking dish and spread evenly.
 11. Layer with a few lasagna noodles and add one-third of remaining sauce.
 12. Top with half the mozzarella and layer again with lasagna noodles.
 13. Add half of the remaining sauce and top that with cottage cheese mixture.
 14. Top with the remaining noodles and sauce and bake for about 30 minutes.
 15. Sprinkle remaining mozzarella cheese and bake for about 15 minutes.