

Classic Lasagna

10 servings • Category: Dinner • Generated by Nutrifax

Ingredients

- 500 g Beef (ground, lean, raw)
- 250 g Sausage (Italian, pork, raw)
- 375 g Pasta (dry, enriched)
- 2 cup Cheese (ricotta, whole milk)
- 3 cup Tomatoes (crushed, canned)
- 450 g Cheese (mozzarella, whole milk)
- 1/2 cup Cheese (parmesan, grated)
- 2 large Egg (whole, raw, fresh)
- 1 cup, sliced Onions (raw)
- 4 clove Garlic (raw)
- 1 tbsp Vegetable oil (olive)
- 2 × 5 ml, ground Spices (basil, dried)
- 1 tsp, leaves Spices (oregano, dried)
- 1 1/2 tsp Salt (table)

Instructions

1. Heat olive oil in a large skillet over medium heat. Cook the onion for 4 minutes, then add garlic and cook 1 minute more.
2. Add the ground beef and Italian sausage. Cook for 8–10 minutes, breaking up the meat, until browned. Drain excess fat.
3. Stir in the crushed tomatoes, 1 teaspoon salt, basil, and oregano. Simmer for 20 minutes.
4. Meanwhile, cook the pasta according to package directions. Drain and lay flat on oiled parchment.
5. In a bowl, combine ricotta, eggs, remaining 1/2 teaspoon salt, and half the Parmesan.
6. Preheat oven to 375°F (190°C). Spread 1 cup of meat sauce on the bottom of a 9×13 inch baking dish.

7. Layer: noodles → ricotta mixture → mozzarella → meat sauce. Repeat for 3 layers. Top with remaining mozzarella and Parmesan.
8. Cover with foil and bake for 25 minutes. Remove foil and bake 15 minutes more until bubbly and golden.
9. Let rest for 15 minutes before cutting. This allows the layers to set.