**Lasagna**

RECIPE

**INGREDIENTS**

* 4 pounds ground beef
* 2 teaspoons garlic powder
* Salt and pepper
* 12 cups pasta sauce
* 18 cooked lasagna noodles
* Optional Ingredients:

Pork sausage, minced garlic, red pepper flakes, zucchini, spinach, onion, parsley, oregano, sugar, vinegar

**For Cheese Mixture**

* 4 ½ -5 cups of ricotta cheese
* 2 ½ cups mozzarella cheese, shredded
* ¾ cup Parmesan cheese
* 3 eggs
* 3 teaspoons Italian seasoning
* Optional Ingredients:

Cottage cheese in place of mozzarella

**DIRECTIONS**

1. Cook beef, garlic powder and salt and pepper in a large skillet over medium heat, stirring until it crumbles and is no longer pink; drain.
2. Stir in pasta sauce.
3. Mix ricotta, mozzarella, parmesan, eggs and Italian seasoning in a large bowl.
4. Spread one-third of meat sauce in a lightly greased 2” pan. Layer with 9 cooked noodles and half of cheese mixture. (Tip: place the cheese mixture in a zip lock bag, cut off the tip to one corner of the bag and pipe cheese onto meat sauce; then spread thin). Repeat procedure. Finally, top with remaining meat sauce.
5. Tightly cover baking dish with plastic wrap and aluminum foil.
6. Bake at 350° for 60-70 minutes; uncover (additional mozzarella cheese may be added to top) and bake 10 more minutes or until internal temperature reaches 165 degrees. Let stand 10 minutes before serving.

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| **Prep Time:** 20 minutes | **Cook Time:** 60-80 minutes | **Total Time:** 80-100 minutes | **Yield:** 24 servings |