

Lasagna

From the Kitchen of Lynnae Hymas

Serves: 8-12	Prep Time: 30 min	Cook Time: 45-60 min
--------------	-------------------	----------------------

INGREDIENTS:

- 1 recipe of tomato sauce
- 1 pound hamburger
- ½ pound pork sausage
- 2 cups cottage cheese
- 1 cup ricotta cheese
- 2 eggs, beaten
- 6 oven ready lasagna noodles (Barilla are my favorite)
- 1 pound grated mozzarella cheese
- ½ cup freshly grated Parmesan cheese (optional: extra ½ cup of Parmesan cheese)

INSTRUCTIONS:

In a large skillet over medium-high heat, sauté the hamburger and sausage until brown. Drain off the excess fat. Add to the tomato sauce.

Grate the mozzarella cheese and set aside. In a medium bowl, combine the cottage cheese, ricotta cheese, optional ½ cup of Parmesan cheese, and the eggs, and stir together well.

Preheat the oven to 350 degrees F.

To assemble the lasagna: put a small amount of sauce in the bottom of a 9x13 baking pan to prevent sticking. Layer 3 lasagna noodles on top of the sauce. Spoon half the cottage cheese mixture onto the noodles; spread to distribute evenly. Sprinkle half the mozzarella on top of the cottage cheese mixture. Spoon just under half the meat mixture on top of the mozzarella, and spread evenly, being careful not to disrupt the layers below. Now repeat the process, beginning with a layer of lasagna noodles, followed by the cottage cheese mixture, followed by the mozzarella, and ending with a thick layer of the meat mixture. Sprinkle the Parmesan over the top.

Bake until the lasagna is hot and bubbly, 45 to 60 minutes. Allow to stand 10 minutes before cutting into squares.

Helpful Hint: Lasagna can be fully assembled and frozen, unbaked! I double the sauce and cheese and get 3 9x13 pans of lasagna. You can also make this a day or two ahead and keep refrigerated until you are ready to bake.