



## **Lasagna #1**

### **INGREDIENTS**

1 pound ground beef  
28 ounce can tomatoes  
16 ounce can tomato sauce  
12 ounce can tomato paste  
1 tablespoon dried parsley  
1 tablespoon dried basil  
1 1/2 teaspoons oregano  
1 clove garlic  
2 bay leaves  
1 1/2 teaspoon salt  
Dash pepper

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2 cups cottage cheese  
2 beaten eggs  
1 tablespoon parsley  
1 teaspoon salt  
1/2 teaspoon pepper

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8 lasagna noodles

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1 pound mozzarella cheese

1 tablespoon parmesan cheese

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## **DIRECTIONS**

- Brown ground beef; drain fat. Add tomatoes, tomato sauce, tomato paste, parsley, basil, oregano, water, basil, garlic, bay leaves, salt, and pepper to meat. Simmer for 30 minutes.
- Cook lasagna noodles 8-10 minutes in salted water with 1 tablespoon oil added.
- Combine cottage cheese, eggs, parsley flakes, salt, and pepper.
- In a 13 x 9 x 2 inch baking dish, place 4 noodles, 1/2 cottage cheese mixture, mozzarella cheese, meat sauce, and sprinkle with parmesan cheese. Repeat layering one more time.
- Bake at 350 degrees F. for 30 - 45 minutes. Cool 15 minutes before serving.

*Rather than boiling the lasagna noodles, place in 13 x 9 x 2 inch pan and pour boil water on top of noodles. Let sit for about 10 minutes.*

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