



Lasagna 2

INGREDIENTS

1 pound ground beef
3/4 cup chopped onion
16 ounce can tomatoes
12 ounce can tomato paste
2 cups water
1 tablespoon dried basil
1/2 teaspoon garlic chips

3 cups cottage cheese
1/2 cup parmesan cheese
2 tablespoons parsley flakes
2 beaten eggs
1/2 teaspoon salt
1/2 teaspoon pepper

8 lasagna noodles

1 pound mozzarella cheese

DIRECTIONS

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

You can try NOT pre-cooking the lasagna noodles. This has worked for me in other lasagna recipes.

Recipe brought to you by **<http://sharetherecipe.com/>**