



Lasagna

Servings: 0

Ingredients

- 1 lb. ground beef
- 3/4 cup chopped onion
- 2 Tbsp. olive oil
- 1 can (1 lb.) tomatoes
- 2 cans (6 oz.) tomato paste
- 2 cups water
- 1 Tbsp. chopped parsley
- 2 tsp. salt
- 1 tsp. sugar
- 1 tsp. garlic powder
- 1/2 tsp. pepper
- 1/2 tsp. oregano leaves
- 8 oz. lasagna (approx. 12-14 noodles)
- 1 lb. ricotta cheese
- 8 oz. mozzarella cheese
- 1 cup grated parmesan cheese

Directions

In large pan, lightly brown beef and onion in oil. Add tomatoes, tomato paste, water, parsley, salt, sugar, garlic powder, pepper, and oregano. Simmer uncovered, stirring occasionally for about 30 minutes. While sauce is cooking, cook lasagna noodles, as directed on package, and drain.

In 13X9X2 baking pan spread about 1 cup of sauce. Then alternate layers of lasagna, sauce, ricotta cheese, mozzarella cheese and parmesan cheese, ending with sauce, mozzarella, and parmesan (total of four layers of lasagna). Bake at 350 degrees for 40 to 50 minutes or until lightly browned and bubbling. Allow to stand for 15 minutes. Cut into squares and serve.

Serves 8

Printed from **Key Ingredient**

Direct recipe link: <https://www.keyingredient.com/recipes/1617325032/lasagna/>