



CLASSIC LASAGNE

🕒 1 hr, 50 mins

🍴 12 servings

1. Preheat Oven

Preheat oven to 350°F.

MAKE THE MEAT SAUCE

2. Cook Meat

Add beef and sausage to a large skillet over medium-high heat, breaking it apart with a wooden spoon.

3. Drain Fat

Drain the fat from the meat. Return the meat to the skillet.

4. Cook Veggies

Add the onion and garlic. Cook until browned, about 6-8 mins.

5. Add Reds

In a separate bowl, crush the tomatoes. Add the tomato sauce and paste, 2 tsp salt and half the seasonings packet. Stir until combined. Cover and reduce heat to low. Simmer for 30 mins. Stir in 2 tbsp of parsley.

MAKE THE RICOTTA MIXTURE

6. Mix Cheeses

As the sauce cooks, make the ricotta mixture. In a large bowl, add half the mozzarella, the ricotta, the remaining seasonings, the egg and 1 tsp salt. Stir until well incorporated.

COOK THE PASTA

7. Read Box Directions

Cook the pasta al dente, according to its directions.

ASSEMBLE THE LASAGNE

8. Layer Your Dish

In a 13x9 inch baking dish, add a thin layer of sauce. Layer 3 noodles, $\frac{1}{3}$ of the ricotta mixture, and $1\frac{1}{2}$ cups of sauce. Repeat the layers twice.

9. Add More Layers

Add a final layer of the noodles, sauce, remaining mozzarella, and parmigiano reggiano.

10. Bake It!

Cover with foil that has been sprayed with nonstick cooking spray. Bake for 45 mins. Remove the foil. Bake 15 more mins.

11. Let It Cool

Let the lasagna cool for 15-20 mins before cutting.

