

Lasagna

Prep Time: 35min **Cook Time:** 1 hour **Yield:** 1 pan

Ingredients:

Ground beef	1 lb
Pasta sauce	28 oz
Onion	1
Ricotta cheese	1 pint
Parmesan cheese	¼ cup
Eggs	2
Lasagna noodles	1 package (16oz)
Mozzarella cheese	8 oz

Method:

1. Preheat oven to 350°
2. In a large skillet cook and stir ground beef until brown
3. Add onions
4. Stir in pasta sauce
5. In a bowl combine ricotta cheese, parmesan, and eggs
6. In pan spread a thin layer of meat sauce in the bottom
7. Layer with lasagna noodles, cheese mixture, mozzarella and meat sauce continue pattern
8. Cover with tin foil and bake for 45 minutes, uncover and top with mozzarella cheese.
9. Bake additional 15 min