

ITALIAN LASAGNA

1. 1/2 lb. lasagna noodles
2. 2 tbsp. oil
3. 2 cloves garlic, minced
4. 1 med. onion, chopped
5. 1 lb. ground beef
6. 2 1/2 tsp. salt
7. 1/4 tsp. pepper
8. 1/4 tsp. rosemary
9. 1/2 tsp. Basil
10. 1/4 tsp. Oregano
11. 1 tbsp. minced parsley
12. 1 (6 oz.) can tomato paste
13. 1 (16 oz.) can Crushed Tomatoes
14. 2 eggs, beaten
15. 1 pt. cottage cheese or Ricotta
16. 1/2 lb. Mozzarella cheese, shredded
17. 1/4 c. grated Parmesan cheese

Instructions

1. Cook noodles in salted water 15 minutes. Drain.
2. Cook beef, with some salt, in frying pan until crumbly.
3. Drain off fat.
4. Add tomato paste, crushed tomato and seasonings.
5. Simmer 5 minutes and set aside.
6. Blend beaten eggs with cottage cheese.
7. In baking dish, 9 x 13 x 2 inches put thin layer of meat sauce,
8. Then add half the noodles,
9. Next add all the cottage cheese and egg mixture.
10. Add half of the Mozzarella Cheese
11. Add half of the remaining Sauce
12. Add remaining half of noodles.
13. Add remainder of Sauce.

14. Add remaining Mozzarella Cheese.
15. Sprinkle with Parmesan Cheese.
16. Bake at 375 for approximately 30 minutes.
17. Let cool for at least 30 minutes before serving.