
Easy Homemade Lasagna

12 lasagna noodles
(uncooked)

4 cups mozzarella cheese
(shredded and divided)

1/2 cup parmesan cheese
(shredded and divided)

1/2 pound lean ground beef

1/2 pound Italian sausage

1 onion (diced)

2 cloves garlic (minced)

36 ounces pasta sauce (*see
note)

2 tablespoons tomato paste

1 teaspoon Italian seasoning

2 cups ricotta cheese

1/4 cup fresh parsley
(chopped)

1 egg (beaten)

1 Preheat the oven to 350°F. In a large pot of salted water, boil lasagna noodles until al dente according to package directions. Drain, rinse under cold water, and set aside.

2 In a large skillet or dutch oven, brown beef, sausage, onion, and garlic over medium-high heat until no pink remains. Drain any fat.

3 Stir in the pasta sauce, tomato paste, Italian seasoning, 1/2 teaspoon of salt, and 1/4 teaspoon of black pepper. Simmer uncovered over medium heat for 5 minutes or until thickened.

4 In a separate bowl, combine 1 1/2 cups mozzarella, 1/4 cup parmesan cheese, ricotta, parsley, egg, and 1/4 teaspoon salt.

5 Spread 1 cup of the meat sauce in a 9x13 pan or casserole dish. Top it with 3 lasagna noodles. Layer with 1/3 of the ricotta cheese mixture and 1 cup of meat sauce. Repeat twice more. Finish with 3 noodles topped with remaining sauce.

6 Cover with foil and bake for 45 minutes.

7 Remove the foil and sprinkle with the remaining 2 1/2 cups mozzarella cheese and 1/4 cup parmesan cheese. Bake for an additional 15 minutes or until browned and bubbly. Broil for 2-3 minutes if desired.

8 Rest for at least 15 minutes before cutting.