

Mom's Lasagna

Ingredients:

32 oz. Spaghetti Sauce
1 lb. ground beef
1 lb. ground Italian sausage
1 box. oven ready (no bake lasagna noodles)
salt and pepper to taste
1 15 oz. container ricotta cheese
4 cups Mozzarella cheese.. Divided in half
1/2 cup Parmigiano Reggiano grated cheese

Directions:

Preheat oven to 375 degrees

In large skillet over medium heat, cook ground beef and sausage till cooked through. Drain grease.

Add sauce to pan and mix well. remove from heat, set aside.

In a bowl mix together the Ricotta cheese, 2 cups of the Mozzarella, and the Parmigiano Cheese. Set aside.

Spray a deep dish 9x13 baking dish with non stick spray.

Pour 1 cup of the meat sauce into bottom of dish and spread to cover bottom.

Top the bottom layer with approx. 3 sheets of lasagna noodles. (noodles will expand to edges during cooking)

Top with 1 - 1 1/2 cups of the meat sauce.

Top with 3/4 cup cheese mixture. (I spread it in small little "plops" all over)

Top with 1/4 cup shredded mozzarella cheese on top of cheese mixture.

Repeat layers again starting with noodles, then meat sauce, cheese mixture, and shredded Mozzarella for 3 layers, making sure your final layer ends with meat sauce topped with cheese mixture and finally Mozzarella cheese covering the top.

Cover with foil and bake for 25 min.

Remove foil and bake additional 15 minutes till cheese is beginning to brown.

LET REST 15 -20 MINUTES PRIOR TO CUTTING.