

Canada's Best Lasagna

Ingredients:

1 1/2 lbs (700 grams) lean ground beef
1/2 lb (250 grams) Italian sausage (mild or spicy)
1 large onion, chopped
1/2 green pepper, diced
1 cup mushrooms, diced
4 garlic cloves, minced
1 teaspoon salt (or to taste)
1 tablespoon dried parsley flakes
1 tablespoon dried oregano
1 tablespoon dried basil
1 (796 ml) can crushed tomatoes
1 (796 ml) diced tomatoes
2 (170 grams) cans tomato paste
500 grams ricotta cheese
1 egg, beaten
1/2 teaspoon pepper
2 tablespoons fresh parsley, chopped
1/2 cup grated parmesan cheese
225 grams (1/2 pound) fontina cheese, grated
454 grams (1 lb) mozzarella cheese, divided
12 -15 lasagna noodles

Directions:

- Brown ground beef, Italian sausage, onion, green pepper, mushrooms and garlic.
- Add salt, spices, crushed & diced tomatoes and tomato paste; stirring until well mixed.
- Simmer 1 hour.
- Cook lasagna noodles according to package directions; drain and set aside.
- Spray a 13 x 9" baking pan with cooking spray.
- Combine ricotta cheese, eggs, pepper, 2 tablespoons parsley, Parmesan cheese, fontina cheese and 1/2 of the mozzarella cheese.
- In a lasagna pan, layer noodles, meat sauce, and cheese mixture; repeat.
- Top off with layer of noodles; sprinkle evenly with remaining mozzarella cheese.
- Bake at 375F for 30 to 40 minutes, or until cheese mixture is thoroughly melted.
- Sprinkle with fresh chopped parsley

