

Lasagna

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Here's what you need:

Sauce

2 Lbs. ground beef (I use an 80/20 or 85/15 for the most flavor)

1/2 yellow onion, diced

3 tsp. Italian seasoning, divided

1 tsp. granulated garlic

1 tsp. salt

1/2 tsp. pepper

2 ea. 1Lb. 8 oz jars marinara sauce (I use Ragu)

To assemble

1 - 9oz. box Barilla "no boiling required" Lasagna noodles

1-1/2 cups Mozzarella cheese, shredded

1-1/2 cups Monterey Jack cheese, shredded

1 cup Parmesan cheese, freshly grated

butter to coat baking dish

1 - 9 x 12 heavy duty tin pan or a 9 x 13 deep dish baking dish

In a large skillet brown the ground beef with the onions, seasoned with 1 tsp. Italian seasoning, 1 tsp. salt and 1/2 tsp. pepper.

When the ground beef is browned, add the sauce and 2 more tsp. Italian Seasoning and 1 tsp. granulated garlic. Bring to a boil and reduce to a simmer. Taste to see if it needs more salt and pepper.

Simmer uncovered for 10 minutes. Preheat oven to 375 degrees.

Butter the bottom and sides of a 9 x 12 disposable heavy duty tin pan or a 9 x 13 deep dish baking dish. (I use the tin pan for easy cleanup).

Put a couple of ladles of sauce in the bottom of the baking dish to give it a thin even layer.

Next place the pasta noodles in a row covering the bottom, breaking pieces to fit the whole bottom. I change directions of the noodles each layer so that you have a sturdier lasagna.

Ladle a couple of spoonfuls of sauce over the pasta (approximately 1-1/2 cups).

Next sprinkle 1/3 of the Mozzarella, Monterey Jack, and the Parmesan on top of the meat.

Repeat two more times until all the sauce and cheese is used up.

Place baking dish on a baking sheet and bake uncovered for 45 minutes. Remove from oven and let stand 10 minutes before serving.

Serves 8 - 10 of your favorite people

****Update** - This recipe can be split into two smaller pans and one can be frozen for later. Just cover with plastic wrap, then tin foil, then place in a freezer bag and freeze. When you are ready to serve the second one, just place in fridge two days before and allow to defrost. Bring to room temp by setting on the counter about 45 minutes before cooking then bake at 375 degrees for 45 minutes. Serve and enjoy!

Enjoy!