



Ultimate Lasagna

Ingredients

¾ lb	Ground Beef
1 lb	Sweet Italian Sausage, casings removed
1 ea	Onion, medium size
4 cloves	Garlic, minced
3 cans	Crushed Tomatoes (14.5 oz cans)
3 cans	Tomato Paste (6.5 oz cans)
1 can	Tomato Sauce (29 oz can)
2 Tbsp	Sugar
1 Tbsp	Basil, dried
½ tsp	Oregano, dried
½ tsp	Rosemary, dried
½ tsp	Fennel Seeds, dried
1 ½ tsp	Salt, divided
½ tsp	Black Pepper
6 Tbsp	Fresh Parsley, chopped and divided
16 ea	Lasagna Noodles
3 cups	Ricotta Cheese
2 ea	Eggs
1 ¼ cup	Parmesan, grated
1 lb	Mozzarella, shredded

Instructions

1. To make the sauce, in a Dutch oven brown the ground beef, sweet Italian sausage, onion and garlic until cooked through. Drain off the fat. Add the crushed tomatoes, tomato paste, and tomato sauce and stir well. Add the sugar, basil, oregano, rosemary, fennel seeds, 1 teaspoon of salt, black pepper and 3 Tablespoons of parsley. Cover the sauce and allow it to simmer for an hour and a half, stirring occasionally.
2. In a large pan of hot tap water, soak the lasagna noodles for 15 minutes and then pat dry.
3. Preheat the oven to 375°F.
4. In a bowl, combine the ricotta cheese, eggs, remaining ½ teaspoon of salt, remaining 3 Tablespoons of parsley, and parmesan cheese.
5. To assemble the lasagna, spoon 1 ½ cups of sauce in the bottom of the Simple Lasagna Pan. Lay one noodle in each section of the pan. Spread 1/3 of the ricotta mixture on the noodles, followed by ¼ of the mozzarella and then ¼ of the remaining sauce. Top with another noodle and press down. Starting with the ricotta, repeat this step two more times. Top the last noodle with the remaining ¼ of sauce and remaining ¼ of mozzarella. Spray foil with non-stick cooking spray and cover the lasagna.
6. Bake the lasagna for 45 minutes, then uncover and bake an additional 25 minutes or until the lasagna is starting to brown and bubble. Allow the lasagna to rest for 10 to 15 minutes before serving.