



Simple Lasagna

Ingredients

1. 12 sheets lasagna noodles
2. 1 lb ground beef or a mix of beef and pork (for richer flavor) or impossible meat
3. 24 oz tomato sauce
4. 15 oz Ricotta cheese
5. 16 oz shredded Mozzarella cheese
6. 1/2 cup Parmesan cheese
7. 1 large egg
8. 2 tbsp garlic powder
9. 1 medium diced onion
10. 2 tbsp olive oil
11. 2 tsp italian seasoning

Instructions

1. Over medium heat in a skillet heat the olive oil. Add diced onion and garlic powder, saute until fragrant.
2. Add ground beef, cooking until brown (6-9 minutes) breaking up with spatula.
3. Drain grease from cooked beef
4. Mix in tomato sauce, italian seasoning and simmer for 10 minutes
5. Boil the lasagna noodles in salted water according to noodle instructions. Remove and lay flat, separating if needed to prevent sticking
6. Combine ricotta cheese, egg and half the parmesan cheese in a bowl and mix well.
7. Preheat oven to 375 F. In a baking dish spread a thin layer of the cooked meat sauce and shredded mozzarella. Repeat layers until ingredients are used up.
8. Finish with mozzarella and remaining parmesan cheese on top.
9. Cover with foil and bake for 25 minutes.
10. Remove foil and bake for additional 15 minutes until cheese is golden.
11. Let cool for 10 minutes, serve and enjoy!

Serves: 3-4

Prep Time: 1 hour