

The Best Lasagna Ever

(Auld version from the Pioneer Woman recipe)

1-1/2 pounds Ground Beef
1 pound Hot Breakfast Sausage
2 cloves Garlic, Minced
2 cans (14.5 Ounce) Whole Tomatoes (can used crushed or diced depending on preference)
2 cans (6 Ounce) Tomato Paste
2 Tbsp Dried Parsley
2 Tbsp Dried Basil
1 tsp Salt
3 cups Low-fat Cottage Cheese
2 whole Beaten Eggs
2 Tbsp Dried Parsley
1 tsp Salt
1 pound grated Mozzarella Cheese
1 package (10 Ounce) Lasagna Noodles
(add 1/2 Tsp Salt And 1 Tbsp Olive Oil to Pasta Water)

Bring a large pot of water to a boil.

Meanwhile, in a large skillet or saucepan, combine ground beef, sausage, and garlic. Cook over medium-high heat until browned. Drain most but not all the fat. Add tomatoes, tomato paste, 2 Tbsp parsley, basil and salt. After adding the tomatoes, the sauce mixture should simmer for 45 minutes while you are working on the other steps.

In a medium bowl, mix cottage cheese, beaten eggs, 2 more Tbsp parsley, and 1 more tsp salt. Stir together well. Set aside. Cook lasagna until “al dente” (not overly cooked).

To assemble:

Arrange 4 cooked lasagna noodles in the bottom of a baking pan, overlapping if necessary. Spoon half the cottage cheese mixture over the noodles. Spread evenly. Cover cottage cheese with a layer of grated mozzarella cheese. Spoon a little less than half the meat/sauce mixture over the top.

Repeat, ending with meat/sauce mixture. Sprinkle top generously with extra Parmesan.

Either freeze, refrigerate for up to two days, or bake immediately: 350-degree oven for 20 to 30 minutes, or until top is hot and bubbly.

OPTION: Use your favorite noodle (ziti, twists, etc.); after cooking noodles mixed together with all the sauce and cheese mixture and put into a casserole; top with cheese and bake.