Classic Meat & Cheese Lasagna



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Recipe by: Laura Vitale

Serves 6-8

Prep Time: minutes Cook Time: minutes

gred	

- __1 lb of Dried Lasagna Sheets
- __6 to 7 cups of Meat Sauce
- __2 lbs Whole Milk Ricotta
- ___1 Egg
- __Salt and Pepper to taste
- __1 cup Freshly Grated Parmiggiano

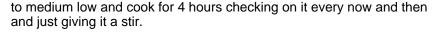
Reggiano

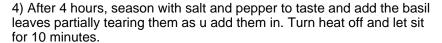
- __12 Ounces of Fresh Mozzarella thinly sliced
- 5 Fresh Basil Leaves
- ___

For the Meat Sauce:

- 1 Medium Onion
- __3 Tbsp Extra Virgin Olive Oil
- __1 lb Ground beef Sirloin
- __1 lb Sweet Italian Sausage
- __Salt and Pepper to taste
- __1 cup Dry Red Wine
- __3 (28 oz) Cans of Tomato Puree
- __10 Feaves of Fresh Basil

- 1) In a large saucepan cook the onion with the olive oil over medium heat, until soft and translucent about 5 minutes.
- 2) Stir in the sausage and ground beef, breaking it up with a wooden spoon. Cook until the meat is just about cooked through. Add the wine and cook for 1 minute.
- 3) Add the tomato puree and if the tomato puree is very thick add ½ cup of water. Partially cover the pan, turn the heat down





5) Preheat oven to 375 degrees.

Assembling the Lasagna:

- 6) Cook the lasagna noodles only for 4 or 5 minutes not cooking them all the way though but just enough so that they are pliable.
- 7) In a large bowl mix together the ricotta, ½ cup of parmiggiano reggiano, the egg and season lightly with salt and pepper
- 8) Oil a 13 by 9 deep dish casserole dish. Spread a thin layer of meat sauce on the bottom of the casserole dish. Place a few sheets of lasagna noodles in the pan in a single layer overlapping slightly. Spread evenly with ¼ of the ricotta mixture, add about 1 cup or so of meat sauce and spread evenly. Arrange some slices of mozzarella and sprinkle with parmigiano reggiano.
- 9) Repeat step 8, 3 more times finishing with the mozzarella and parmigiano reggiano.
- 10) Bake for 1 hour or until the top is golden brown and the lasagna is bubbly at the bottom. Sprinkle the top with fresh basil.
- 11) Wait for 20 minutes before cutting otherwise it will fall apart.

This is the most delicious meat and cheese lasagna just like I remember eating when I was a child.

If you have any leftovers cut into portions and wrap with aluminum foil and freeze. It freezes perfectly and when you are ready to reheat simply stick it in a 375 degree oven for 25 minutes or if you cant wait that long, place it on a microwave safe dish, cover it with another microwave safe dish and microwave on high for 6 or 7 minutes.