

Home Made Lasagna

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This is a Delicious (almost) Home Made Lasagna...

Here is what you will need:

- 1 Pound Ground Beef
- 1 Medium Onion, Chopped
- 24 Ounces Italian Sauce
- 8 Lasagna Noodles
- 24 Ounces Small Curd Cottage Cheese
- 1 Pound ...Shredded Mozzarella Cheese
- 1 Green Pepper, Chopped (optional)
- Sliced Mushrooms (optional)

Add your ground beef and chopped onion to a frying pan and cook over medium heat until meat is browned (optionally chopped green pepper and sliced mushrooms can be added to the meat sauce). Cook the 8 lasagna noodles per the instructions on your package (ours was to rapid boil for 10 minutes). Drain the meat, return to the pan and add the sauce. Drain the noodles, place on paper towels and pat dry.

Set the sauce jar so it will drain into a 9" x 13" baking pan, spread the sauce around the bottom of the pan and then add 4 of the noodles. Now layer in half of the cottage cheese, then half the meat sauce, then half the mozzarella cheese. Repeat the process; 4 noodles, remaining cottage cheese, meat and mozzarella. Cover the pan with foil and bake at 350F for 30 minutes, then remove the foil and bake an additional 15 minutes uncovered.

It is just that simple, let stand on a cooling rack at least 15 minutes before serving.

Background Music

"Slow Burn" Kevin MacLeod (incompetech.com)

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