



6718 Broadcast Parkway
Loves Park, IL 61111
(815) 282-1861

Grampie's Homemade Lasagna

INGREDIENTS

Sauce:

- 1 medium onion, chopped
- ½ large green pepper, chopped
- 2 cloves garlic, minced
- 2 tablespoons olive oil
- 1 15 oz can tomato sauce
- 1 can (4 oz.) tomato paste
- 1 can (14.5 oz.) diced tomatoes
- 1 tablespoon oregano
- 2 teaspoons basil
- 1 pound ground beef

Filling:

- 1 container (15 oz.) ricotta
- 1 egg, beaten
- ½ cup Parmesan cheese
- ½ teaspoon garlic salt
- Black pepper
- Milk

- 6 lasagna noodles (cooked al dente)
- 16 oz. sliced mozzarella cheese

DIRECTIONS

1. Fill large sauce pan with water. Bring water to a boil. Add lasagna noodles and cook according to package directions. Drain.
2. Add olive oil to a large skillet over medium heat. Add onion and green pepper, cook until soft, approximately 5 minutes. Add garlic and cook until fragrant, another minute or so.
3. Stir in tomato sauce, tomato paste, and diced tomatoes. Fill the tomato sauce can halfway with water and add it as well. Stir until tomato paste has thinned and sauce has a nice consistency.
4. Add spices, cover and simmer.
5. Preheat oven to 375 degrees.
6. In a separate smaller skillet, brown the ground beef and season with salt and pepper. Drain fat and add the ground beef to the sauce.
7. While the sauce simmers, mix the ricotta, beaten egg, Parmesan cheese garlic salt and pepper in a small bowl. Add some milk gradually to achieve a sauce consistency-- being careful not to make it too runny.
8. In a 9 x 13 pan, ladle some sauce on the bottom—just enough to cover the bottom.
9. Next, lay 3 lasagna noodles on top of the sauce. Spoon ½ of the ricotta cheese mixture over the noodles, creating a layer. Then, spoon ½ of the tomato sauce over the ricotta cheese layer. Place half of the cheese slices over the tomato sauce.
10. Repeat layers with remaining ingredients: noodles, ricotta cheese mixture, tomato sauce, and then cheese.
11. Put lasagna into the preheated oven and bake approximately 40 minutes, until cheese browns and sauce is bubbling.
12. Remove from the oven and let set for 10 minutes before serving. ENJOY!

We use organic and whole grain ingredients when possible. Grass fed, hormone-free beef is preferred. as well.
