



deep dish meat lasagna

This deep dish meat lasagna is perfection - not only is it layers of soft noodles, hearty meat sauce and melted cheese, but it's also a crowd-pleasing comfort food that's both quick and easy to make.

SERVES: 8



julie albert & lisa gnat

ingredients

Meat Sauce

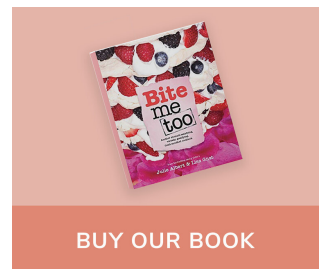
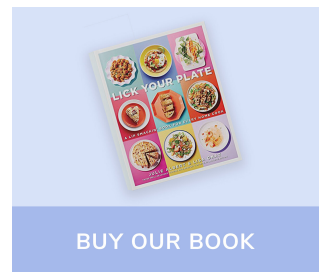
- 2 lbs lean ground beef
- 1 (28oz/796ml) can diced tomatoes
- 1 cup tomato paste
- 3 tbsp packed brown sugar
- 1 tbsp chopped fresh basil
- 1 1/2 tsp kosher salt
- 1 tsp dried oregano

Cheese Filling

- 2 large eggs, lightly beaten
- 4 cups ricotta cheese
- 3/4 cup freshly grated Parmesan cheese
- 1 tbsp chopped fresh basil
- 1 tsp kosher salt
- 12 oven-ready lasagna noodles
- 3 cups shredded mozzarella cheese, divided in half
- 1/4 cup freshly grated Parmesan cheese, for topping

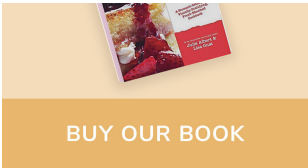
directions

1. Preheat oven to 375°F. Coat a 13x9-inch baking dish with non-stick cooking spray.
2. For the sauce, in a large skillet, brown beef over medium-high heat. Drain and return to pan, adding diced tomatoes with their juice, tomato paste, brown sugar, basil, salt and oregano. Bring to a boil and then turn down to low, simmering for 30 minutes.
3. For the cheese filling, in a medium bowl, whisk eggs, ricotta, Parmesan, basil and salt.
4. To assemble, spread 1 cup of meat sauce in the prepared dish. Top with 4 noodles, 1/2 of the ricotta mixture, 1 1/2 cups mozzarella and 1 cup meat sauce. Top with 4 more noodles, remaining ricotta and remaining mozzarella. Place 4 remaining noodles on top, cover with remaining meat sauce and sprinkle with Parmesan cheese. Bake uncovered for 35 minutes.



"I like to do 'Garfield Mondays': lasagna and napping in a box."

- CHRIS PRATT



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