

Photo Coming Soon



Layers of Comfort: Homemade Lasagna

INGREDIENTS

- 12 Lasagna Noodles
- 1 lb Ground Beef
- 1 Jar Marinara Sauce (See notes to make your own)
- 2 Cups Mozzarella Cheese
- ½ Cup Parmesan Cheese
- 1 Cup Cottage Cheese

DIRECTIONS

1. Preheat your oven to 425°F.
2. Cook the lasagna noodles according to the package directions. Drain and set aside. While the noodles are cooking, brown the ground beef in a skillet over medium heat. Drain any excess grease, then stir in the marinara sauce until well combined.
3. In a small bowl, combine the cottage cheese, mozzarella cheese, and Parmesan cheese. Set aside about 1/2 cup of the cheese mixture for the top of the lasagna.
4. Spread a thin layer of the meat sauce across the bottom of an oven-safe baking dish. Place 3 lasagna noodles on top of the sauce. Add a layer of meat sauce followed by a layer of the cheese mixture. Repeat this process until you have 4 layers of noodles.
5. Spread the reserved cheese mixture evenly over the top of the lasagna. Bake for 45 minutes, or until the center reaches 160°F and the cheese is melted and bubbly.
6. Allow the lasagna to rest for 10 minutes before slicing and serving.

NOTES

- **Homemade Marinara Sauce**

Want to make it extra special? Try using homemade marinara sauce instead of store-bought. It adds a fresh, homemade touch and gives you complete control over the flavor.

- **Let It Rest**

Don't skip the resting time. Allowing the lasagna to rest for about 10 minutes after baking helps the layers set and makes it much easier to slice and serve.

- **Drain The Beef Well**

Drain excess grease from the beef. This helps keep the lasagna from becoming oily and allows the flavors of the sauce and cheese to shine through.