



Homemade Lasagna

Oscar · 29/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

2 hrs 50 mins

Description

This is my moms special homemade lasagna recipe with a meaty made from scratch tomato sauce and a deliciously cheesy filling. A more traditional homemade lasagna filling would be made with ricotta but my moms recipe calls for a blend of small curd cottage cheese and Parmesan. I have found none better anywhere. Serve with a leafy green salad and crusty garlic bread.

Ingredients

- - ½ pound ground pork - ½ pound lean ground beef - ½ cup minced onion - 1 (28 ounce) can crushed tomatoes - 1 (8 ounce) can tomato sauce - 2 tablespoons chopped fresh parsley
- divided - 1 clove garlic
- crushed - 1 ½ teaspoons dried basil - 1 ½ teaspoons salt - ½ teaspoon dried oregano - ? teaspoon white sugar - 1 (16 ounce) package lasagna noodles - 1 pound small-curd cottage cheese - ¾ cup grated Parmesan cheese - 3 large eggs - 2 teaspoons salt - ¼ teaspoon ground black pepper - 1 (16 ounce) package shredded mozzarella cheese

Instructions

1. Combine pork and ground beef in a large
2. deep skillet over medium-high heat; cook and stir until browned and crumbly
3. 5 to 7 minutes. Add onion and cook until translucent
4. about 5 minutes. Stir in crushed tomatoes
5. tomato sauce
6. 1 tablespoon fresh parsley
7. garlic
8. basil
9. salt
10. oregano
11. and sugar. Reduce heat to medium-low and simmer
12. stirring occasionally
13. for 30 minutes. While the sauce is simmering
14. bring a large pot of lightly salted water to a boil. Cook lasagna noodles in the boiling water
15. stirring occasionally
16. until tender yet firm to the bite
17. 8 to 10 minutes. Drain and set aside. While the noodles are cooking
18. preheat the oven to 375 degrees F (190 degrees C). Mix cottage cheese
19. Parmesan cheese
20. eggs
21. remaining 1 tablespoon fresh parsley
22. salt
23. and pepper in a large bowl until combined. Assemble lasagna: Spread a spoon or two of sauce over the bottom of a 9x13-inch baking dish just to coat it. Place two layers of noodles over the sauce to cover. Layer with 1/2 of the cheese mixture
24. 1/2 of the remaining sauce
25. and 1/2 of the mozzarella cheese. Repeat layers once more using the remaining noodles
26. cheese mixture
27. sauce
28. and mozzarella. Cover the baking dish with aluminum foil. Bake in the preheated oven for 30 to 40 minutes. Remove the foil and bake until cheese is golden brown
29. 5 to 10 more minutes. Remove from the oven and let stand for 10 minutes before cutting and serving. lutzflcat Recipe Tip For a more traditional filling
30. substitute ricotta cheese for the cottage cheese. You can also add layers of veggies
31. such as spinach and mushrooms
32. when layering your lasagna.