



Baked Fettuccine Lasagna

Jacob · 30/09/2024



Prep Time

1 hr 20 mins

Difficult

Medium

Servings

10

Description

This baked fettuccine lasagna recipe is a delicious alternative to the classic dish. It uses fettuccine pasta instead of typical lasagna noodles. Serve it with a green salad and crusty Italian bread.

Ingredients

- 12 ounces dry fettuccine pasta - 1 pound lean ground beef (Optional) - 1 tablespoon butter - 1 cup chopped onion - 1 cup red bell pepper
- 1 (29 ounce) can diced tomatoes - 1 (4 ounce) can sliced mushrooms - 3 tablespoons chopped black olives - 2 teaspoons dried oregano - 1 cup shredded Cheddar cheese - 1 cup shredded mozzarella cheese - 1 (10.5 ounce) can condensed cream of mushroom soup - $\frac{1}{4}$ cup beef broth - $\frac{1}{4}$ cup grated Parmesan cheese

Instructions

1. Bring a large pot of lightly salted water to a boil. Cook pasta until al dente
2. 8 to 10 minutes; drain. Brown beef in a large skillet over medium heat. Drain fat from the pan and transfer meat to a bowl. Melt butter in the same skillet and cook onion and bell pepper until tender. Stir in tomatoes
3. mushrooms
4. olives
5. and beef. Season with oregano. Simmer for 10 minutes. Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a 9x13-inch baking dish. Arrange 1/2 of the cooked fettuccine in the prepared dish
6. top with 1/2 of the beef and vegetable mixture
7. and sprinkle with 1/2 cup of Cheddar cheese and 1/2 cup of mozzarella cheese. Repeat layers. Mix together condensed soup and beef broth until smooth. Pour over casserole. Sprinkle with Parmesan cheese. Bake in the preheated oven until heated through
8. 30 to 35 minutes.