



Lasagna Casserole

Jacob · 30/09/2024



Prep Time

1 hr 25 mins

Difficult

Medium

Servings

6

Description

This lasagna casserole is the perfect winter dinner. It's gone in seconds in my house. Make sure to use whole milk ricotta and use more red pepper if you like it hotter.

Ingredients

- 1 (12 ounce) box jumbo pasta shells - ¼ cup extra-virgin olive oil
- divided - 1 pound ground sirloin - 1 pound Italian sausage
- hot or sweet - 1 small yellow onion
- finely chopped - 6 cloves garlic
- thinly sliced - 1 (26 ounce) jar prepared marinara sauce - 1 cup loosely packed fresh basil leaves - ½ teaspoon crushed red pepper flakes - 1 (15 ounce) container whole milk ricotta cheese - ¼ cup finely grated Parmigiano-Reggiano plus additional for serving - ¼ cup heavy whipping cream - 1 teaspoon kosher salt - 1 ½ cups shredded part-skim mozzarella cheese - cooking spray

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Set a rack in the center of the oven
2. about 10 inches from the heat source. Bring a large pot of salted water to a boil. Add shells and cook
3. stirring occasionally
4. until almost tender
5. about 7 minutes. Drain pasta in a colander. Return to pot and toss with 1 tablespoon oil. Dotdash Meredith Food Studios Meanwhile
6. heat remaining 3 tablespoons oil in a large Dutch oven over medium-high heat. Add sirloin and sausage and cook
7. undisturbed
8. until bottom side is lightly browned
9. about 6 minutes. Stir
10. and continue to cook
11. stirring and breaking up meat into smaller pieces with a wooden spoon
12. until cooked through
13. about 4 minutes. Dotdash Meredith Food Studios Reduce heat to medium. Add onion and garlic
14. and cook
15. stirring often
16. until softened
17. about 4 minutes. Dotdash Meredith Food Studios Stir in marinara sauce
18. basil
19. and crushed red pepper. Remove ragu from heat. Dotdash Meredith Food Studios Stir together ricotta
20. Parmigiano-Reggiano
21. cream
22. and salt in a bowl. Dotdash Meredith Food Studios To assemble
23. spread about 2 cups of the ragu in the bottom of a 13- x 9-inch baking dish. Spoon 1/2 of the pasta over sauce. Dollop half of the ricotta mixture over pasta
24. and sprinkle with 1 cup mozzarella cheese. Spoon remaining pasta over mozzarella cheese. Spread remaining ragu over pasta mixture
25. and dollop with remaining ricotta mixture. Top with remaining 1/2 cup mozzarella cheese. Cover lasagna with a large sheet of aluminum foil that's been lightly sprayed with cooking spray (to prevent the cheese from sticking to it). Dotdash Meredith Food Studios Dotdash Meredith Food Studios Bake in preheated oven for 30 minutes. Remove from oven and remove foil. Increase oven temperature to broil with rack about 10 inches from heat source; preheat 5 minutes. Return baking dish to oven. Broil until cheese is browned in spots
26. 5 to 8 minutes. Dotdash Meredith Food Studios