

Beef Lasagna

(Serves 6)

- 1lb 93% Lean Ground Beef
- 2 Boxes Standard Lasagna Noodles
- 15oz Sargento Whole Milk Ricotta Cheese
- 24oz Classico Italian Sausage with Peppers & Onions Pasta Sauce
- 8oz Crystal Farms Shredded Mozzarella Cheese
- 1/4th cup Extra Virgin Olive Oil
- 4 tablespoons Dried Oregano Flakes
- 1 teaspoon Garlic Salt (Meat Seasoning)
- 1 teaspoon Onion Salt or Powder (Meat Seasoning)
- 1 teaspoon of Dried Parsley Flakes (Meat Seasoning)

1: Pre-heat the oven to 375 degrees.

2: Brown the hamburger in a large skillet at medium heat. Crumble the beef well using a spatula. While the meat is still pinkish, add 1 tablespoon of dried oregano flakes, 1 teaspoon of garlic salt, 1 teaspoon of onion salt/powder and 1 teaspoon of dried parsley flakes and mix well. Cook until most of the fat has reduced, then turn off the heat.

3: Stir your pasta sauce into the browned meat until the hamburger, fat and sauce are well mixed.

4: Bring a large cooking pot to a boil and add 1/4th a cup of extra virgin olive oil. (This will help keep your noodles from sticking together). Now drop your lasagna noodles in the pot in a spiral pattern. Occasionally agitate the noodles as you cook them to help stop them from sticking. When the noodles are somewhat pliant, but still firm, drain them into a colander, trying not to fold them too much.

5: Slide the ricotta cheese out of its container into a medium mixing bowl, and add 2 tablespoons of dried oregano flakes, then mix well using a spatula until it is loose enough to easily spread.

6: Lay 4 lasagna noodles side-by-side in a 9x13 inch pan, overlapping the bottom side so they fit. Spread a thin layer of your ricotta cheese mixture over the tops of all noodles, creating roughly a 1/4th inch layer.

7: Lay 4 more lasagna noodles over the layer you just made, this time overlapping the top side. Spread a thin layer of your hamburger-pasta-sauce mixture, (about 1/4th an inch thick), over the tops of your noodles.

8: Repeat steps 6 and 7 until you reach about 1/2 an inch from the top of your pan. Be sure to switch the bottom and top "noodle overlap" so you don't develop a slope.

9: Evenly spread 8oz of mozzarella cheese across the top layer, then sprinkle 1 tablespoon of dried oregano flakes across the top.

10: Cover with aluminum foil and bake for 45-50 minutes. Make sure the mozzarella cheese is nicely melted then remove from the oven. Allow it to cool for 5-10 minutes. Cut 4x6 inch pieces out with a steel flipper and serve.