

INGREDIENTS

1 Lb Ground Beef

1 700 ml Jar of Classico 'Sweet Basil Marinara' Spaghetti Sauce

2 Cans Tomato Paste

2 Garlic Cloves (Minced)

2 Teaspoons Sugar

1 Teaspoon Italian Seasoning

1 Teaspoon Salt

1/2 Teaspoon Pepper

3 Eggs

3 Tablespoons of Minced fresh parsley

24 Ounces small-curd cottage cheese

1 carton (8 ounces) ricotta cheese

1/2 cup grated Parmesan cheese

9 Lasagna Noodles (cooked and drained)

6 slices of provolone cheese

3 cups (12 ounces) shredded mozzarella cheese

1) In a big frying pan, cook beef over medium heat until no longer pink; drain.

2) Add the next 7 ingredients. Simmer, uncovered for 1 hour, stirring occasionally.

3) In a bowl, combine the eggs, parsley, cottage cheese, ricotta cheese and parmesan cheese.

4) Spread 1 Cup of meat sauce in an ungreased 13" x 9" x 2" baking dish.

5) Layer with noodles, provolone cheese, 2 cups cottage cheese mixture, 1 cup mozzarella cheese, three noodles, 2 cups meat sauce, remaining cottage cheese mixture and 1 cup mozzarella cheese.

6) Top with the remaining noodles, meat sauce and mozzarella cheese (dish will be full)

7) Cover and Bake at 375 Degrees Face height for 50 Minutes.

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8) Uncover and Bake for another 20 Minutes.

9) Let Stand for 15 Minutes before cutting.

10) Dig in and Enjoy! :)

It Makes 12 Se
