
Lasagna

Ingredients

2 T olive oil
½ head garlic, crushed
1 medium onion, diced
2 T oregano
1 T basil
1 pound hamburger
1 quart spaghetti sauce
1 pound Ricotta
2 eggs
½ box lasagna noodles
¼ pound Mozzarella
¼ C Parmesan

Procedure

In large frying pan heat olive oil; add chopped garlic and sauté; do not allow garlic to burn or it will become bitter. Add diced onions, and spices. Add hamburger and cook until done. Add spaghetti sauce and cook until bubbly. In a small bowl mix ricotta with eggs. Bring a large pot of water to boil, add lasagna noodles. Cook noodles until done; drain. Line bottom of lasagna pan with just enough spaghetti sauce to cover bottom of pan. Add a layer of noodles. Cover noodles with just enough sauce to cover, then each hamburger, Ricotta, Mozzarella and finally sprinkle with Parmesan. Top with another layer of noodles etc. until the top of the pan. End with Mozzarella on top. Bake 350°F for about 30 minutes.

