## Betty's Easiest, Best-Tasting Lasagna You'll Ever Make! Recipe



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In this video, Betty demonstrates how to make her Easiest and Best-Tasting Lasagna You'll Ever Make recipe. This is an Americanized version of lasagna that your guest will think you've put a lot of time and effort into, but, in reality it is very quick and easy!

## Ingredients:

1 pound lean ground beef (I use 4% fat ground beef.)

2 or 3 teaspoons bottled minced garlic (Or, use 1 fresh clove of garlic, minced.)

1 large chopped onion

28 oz. bottle of spaghetti sauce (I use Prego meat-flavored Italian sauce.)

1 1/4 cups water

1 tablespoon sugar

2 teaspoons oregano

1 teaspoon sweet basil

salt and pepper to taste

16 oz. carton cottage cheese

8 oz. carton plain yogurt

1/2 cup Parmesan cheese

2 eggs

2 cups mozzarella cheese

8 oz. (1/2 of a 16 oz. pkg.) uncooked lasagna noodles

cooking spray for baking dish

In a large skillet, brown one pound of ground beef, along with 2 or 3 teaspoons minced garlic and one chopped onion over medium heat, stirring continually. When the meat is crumbly and the garlic and onion are clear, remove the skillet from the stove and stir in a 28 oz. jar of spaghetti sauce, 1 1/4 cups water, 1 tablespoon sugar, 2 teaspoons oregano, and 1 teaspoon sweet basil. Salt and pepper, if desired. Blend completely and set aside. This is the meat sauce mixture. In a medium to large mixing bowl, combine 16 oz. cottage cheese, 8 oz. plain yogurt 1/2 cup Parmesan cheese, and 2 eggs. Blend completely, and set aside. This is the cheese mixture. Now start assembling your layered lasagna casserole. Spray a 13-inch by 10-inch Pyrex dish (or similar baking dish) with cooking spray. Place 1/3 of the meat sauce mixture on the bottom, followed by 1/2 of the uncooked lasagna noodles, overlapped, 1/2 of the cheese mixture, and 1/2 of the grated mozzarella cheese. Repeat the layers, and top with the remaining 1/3 of the meat sauce mixture. Cover with aluminum foil. Bake for one hour in an oven that has been preheated to 350 degrees. Remove the foil, and bake 15 minutes longer. Let stand 20 minutes. Serve while hot. To serve, cut into squares, and remove them to individual serving plates with a spatula. All of my family and friends adore this lasagna--it is one of my favorite "go-to" recipes! Buon appetito!!!