

## Betty's Lazy Lasagna Recipe



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In this video, Betty demonstrates how to make a mouth-watering lasagna casserole. It is called lazy Lasagna, because it takes very little effort to make. However, it is \*crazy\* delicious!!!

- 4 oz. uncooked pasta (I used campanelle, but you may use any type of pasta.)
- 1 teaspoon salt
- cooking oil spray
- 1 pound lean ground beef
- 14 oz. Italian sauce (I used Prego from a jar---traditional flavor.)
- 8 oz. cream cheese, cut into cubes and softened to room temperature
- 1 cup cottage cheese
- 1/2 cup sour cream
- 1/2 cup grated Parmesan cheese

Place the noodles into a medium to large pot of rapidly boiling water. Add 1 teaspoon salt. Cook, according to package instructions (depending on your chosen type of pasta) and drain through a colander. Spray an 8-inch by 10-inch baking dish with cooking oil spray. Place the drained noodles evenly along the bottom of the baking dish. While your pasta is cooking, brown 1 pound lean ground beef in a deep skillet, stirring constantly, until it is crumbly and no longer pink. Spoon off any excess fat. Stir in Italian sauce, and set aside. Place 8 oz. cubed cream cheese in a medium-sized mixing bowl. Add 1 cup cottage cheese, and 1/2 cup sour cream. Use a fork to mash and blend the mixture until it is smooth and creamy. Spread the mixture evenly over pasta. (You may need to place it in spoonfuls, and then gently spread it.) Spoon beef mixture over cream cheese mixture. Sprinkle with Parmesan cheese. Bake in a 350-degree oven for 25 minutes, until casserole is bubbly and the top is beginning to brown. Remove from the oven, and serve with garlic bread and a tomato and lettuce salad. Wonderful!!!