

Betty's Sister's Lasagna Recipe



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In this video, Betty demonstrates how to make her sister's luscious Lasagna. Made of lasagna noodles, layered with meat sauce and a variety of Italian cheeses, this is an easy and great-tasting lasagna!

Ingredients:

6 lasagna noodles

1 pound lean ground beef

32-oz. jar spaghetti sauce (I used Prego "Italian sauce.")

3 cups shredded pizza cheese--mozzarella and provolone (I buy this mixture already prepared, but you can shred 1 ½ cups of each of the two cheeses.)

1 ½ teaspoons dried parsley flakes

1 egg, beaten

dash of salt and pepper

½ cup grated Parmesan cheese

8-oz. package mozzarella cheese slices

cooking oil spray

Cook 6 lasagna noodles according to package directions. Brown 1 pound of ground beef and drain, if needed. Add a 32-oz. jar of spaghetti sauce to browned ground beef and heat until bubbly. In a bowl, mix 3 cups shredded pizza cheese, 1 ½ teaspoons parsley flakes, 1 beaten egg, and a dash of salt and pepper. Place 1/3 of the meat mixture in the bottom of a 13-inch by 9-inch by 2-inch baking dish that has been sprayed with cooking oil spray. Place 3 cooked lasagna noodles evenly on top of meat mixture. Add half of pizza cheese mixture. Repeat layers, adding meat sauce, then 3 noodles, then cheese mixture, and ending with a layer of meat mixture. Sprinkle ½ cup grated Parmesan cheese on top. Place 8-oz. sliced mozzarella cheese in a layer on top of the Parmesan cheese. Bake in a 350 degree oven for 30 minutes, until browned and bubbly. Serve immediately with fresh bread and a green salad. I have already uploaded my version of Lazy Lasagna, and I hope you will enjoy my sister's version of lasagna. We love it! --Betty ☐