

CHEESY LASAGNA

The most cheesy, decadent layered pasta dish - a true comfort fave!

TOOLS

- 8x8 or 9x9 pan – unless you wish to make more, use a 9x13 pan and you'll likely just need a bit more grated cheese
- Stock pot to make the sauce
- Box grater for cheese
- Non stick spray for tin foil
- Tin foil

INGREDIENTS

SAUCE - ultimately you will want about 4-5 cups for this lasagna. You can head to www.reddeerfoodbank.com/videos to get the video and recipe for sauce!

- 1 tablespoon oil
- ½ onion, diced
- 1 stalk of celery, diced - optional
- ½ carrot, grated
- 1 lb of lean ground beef (454g)- you can also use ground turkey, or chicken, or just keep it veggie
- 1 jar (650-680ml) of your fave pasta or spaghetti sauce
- 1 tablespoon brown or white granulated sugar
- OPTIONAL: a splash of balsamic vinegar

CHEESE LAYER

- 1 egg
- ½ - 1 cup of shredded cheese - mozza is fun
- 1 small container of ricotta cheese (normally around 475g), or cottage cheese
- ¼ cup parmesan cheese, grated
- 1 teaspoon dried parsley or dried basil
- Salt and pepper - a pinch

PASTA + TOPPER

- A package of OVEN READY lasagna noodles- *we won't use the whole package. For the 8x8x/9x9 pan you'll use 9, for a 9x13 pan you'll use a few more)*
1-2 cups shredded mozzarella cheese

DIRECTIONS

1. Preheat the oven to 350°.
2. In a large frying pan, cook veggies then the beef over medium to medium high heat until no longer pink; draining any juices or extra fat.
3. Carefully add your pasta sauce, sugar, balsamic, salt and pepper, then cook until everything comes up to a simmer.
4. While the sauce is simmering, let's get our cheese layer ready.

CHEESE LAYER

1. In a medium bowl, combine eggs, ricotta, parmesan, basil or parsley, pinch of salt, and stir until combined.
2. Set aside.

LET'S BUILD THE LASAGNA

1. In a greased 9x13 baking dish, add about 1 cup of the sauce to the bottom and using the back of a spoon, spread it all over the bottom of the pan.
2. Place 4 lasagna noodles down into the dish then add another 1- 1 ½ cups of sauce to cover right to the edges of the noodles.
3. Sprinkle one layer of mozzarella cheese.
4. Now dollop your ricotta layer over the mozzarella
5. Now let's add another layer of 4 noodles, then more sauce, more cheese, and finally the last of the sauce and cheese.
6. A light drizzle of olive oil over the top, then cover with tin foil and bake for about 45-50 minutes.
7. Take off the foil then let cook for another 10-15 minutes until the top is golden and bubbly. ALTERNATIVELY you can broil for a minute or so but do not take your eyes off the pan!

8. Let cool for about 10 minutes before cutting into it. ENJOY!