

Easy Homemade Lasagna

12 per pan
Serves

30 minutes
Prep

1 hour
Bake

15 minutes
Rest

INGREDIENTS

Ingredient	1x (1 pan)	2x (2 pans)	3x (3 pans)
Pasta and topping			
Lasagna noodles, uncooked	12	24	36
Shredded mozzarella (top)	2½ cups	5 cups	7½ cups
Shredded Parmesan (top)	¼ cup	½ cup	¾ cup
Meat sauce			
Lean ground beef	½ lb (225 g)	1 lb (455 g)	1½ lb (680 g)
Italian sausage, casings removed	½ lb (225 g)	1 lb (455 g)	1½ lb (680 g)
Yellow onion, diced	1	2	3
Garlic cloves, minced	2	4	6
Pasta sauce	1 jar (about 1 L)	2 jars (about 2 L)	3 jars (about 3 L)
Tomato paste	2 Tbsp	¼ cup	6 Tbsp
Italian seasoning	1 tsp	2 tsp	1 Tbsp
Salt	½ tsp	1 tsp	1½ tsp
Black pepper	¼ tsp	½ tsp	¾ tsp
Cheese filling			
Ricotta (or cottage cheese)	2 cups	4 cups	6 cups
Fresh parsley, chopped	¼ cup	½ cup	¾ cup
Large eggs, beaten	1	2	3
Shredded mozzarella	1½ cups	3 cups	4½ cups
Shredded Parmesan	¼ cup	½ cup	¾ cup
Salt	¼ tsp	½ tsp	¾ tsp

METHOD

- Heat the oven to 350°F. Boil the noodles in salted water until just tender, drain, rinse with cold water and lay them out so they don't stick.
- Brown the beef, sausage, onion and garlic over medium-high heat until no pink is left. Drain the fat. For 2x or 3x, brown the meat in batches so it browns instead of steaming.
- Stir in the pasta sauce, tomato paste, Italian seasoning, salt and pepper. Simmer uncovered about 5 minutes, until a little thicker.
- In a bowl, mix the ricotta, parsley, egg, mozzarella, Parmesan and salt for the cheese filling.
- Build each 9x13 pan: 1 cup sauce, 3 noodles, 1 cup cheese filling, 1 cup sauce. Repeat twice more, then finish with 3 noodles and the rest of that pan's sauce.
- Cover with foil and bake 45 minutes. Uncover, top with the mozzarella and Parmesan, and bake 15 minutes more until golden and bubbly. Bake 2 or 3 pans on separate racks and swap them halfway.
- Let it rest at least 15 minutes before cutting so the layers hold together.

Batches: 1x fills one 9x13 pan and serves 12. 2x makes two pans, 3x makes three. Bake one tonight and freeze the rest.

To freeze: Assemble but do not bake. Wrap well and freeze up to 3 months. Thaw overnight in the fridge, then bake as above, adding 10 to 15 minutes if it is still cold in the middle.