

Deliciously Simple Lasagna

Prep Time 50 min, Cook time 45 min

Ingredients

- 1.5 lbs Ground Beef (or Ground Turkey)
- 1 28oz Can of Crushed Tomatoes
- 1 28oz Can of Tomato Sauce
- 2 Tbsp of Fresh Basil or 2 tsp of Dried Basil
- 1 Onion (chopped)
- 5 Cloves of Garlic (minced)
- 1 tsp Garlic Powder
- 1 tsp Italian Seasoning
- 2 Tbsp Olive Oil
- 8oz Package of Shredded Mozzarella
- 8oz Package of Shredded Italian Cheese Blend
- 15 oz Container of Ricotta Cheese
- 2 eggs
- 1/2 cup milk
- 1/2 tsp of Italian Seasoning
- 9 Lasagna Noodles (no-boil)
- 1/4 cup grated Parmesan

1. Heat a large saucepot at low-medium heat. Mix in can of crushed tomatoes, can of tomato sauce, basil, and one clove of garlic.
2. In a pan heat 1 Tbsp of olive oil on medium-high heat. Add ground beef and season with 1 tsp garlic powder and 1 tsp of Italian seasoning. Brown ground beef (or ground turkey). Once fully cooked, drain meat, add to sauce.
3. In a pan heat 1 Tbsp of olive oil on medium high heat, Sauté onion and garlic. Add to sauce.
4. Cover sauce so it does not splat out. Heat on medium and cook for 15-20 minutes, stir occasionally.
5. While sauce is cooking, mix package of shredded mozzarella and package of shredded Italian blend in bowl. In another bowl mix ricotta, milk, eggs, and 1/2 tsp of Italian seasoning.
6. Once sauce is finished cooking, take a 9x13 pan and add a layer of sauce on the bottom. Add 3 lasagna noodles, another layer of sauce, a layer of ricotta mixture, and a layer of shredded cheese. Repeat. Then add final 3 noodles, remaining sauce, and grated Parmesan.
7. Cover with foil, bake for 45 minutes. Uncover and bake for another 15 minutes. Enjoy!