

PW's Lasagna

by Pioneer Woman with modifications by foodforscot

1 ½ pound ground beef (90/10)
1 pound mild Italian sausage
2 cloves garlic, minced
1 32-ounce can whole tomatoes
2 6-ounce cans tomato paste
4 tablespoons dried parsley
2 tablespoons dried basil
salt
3 cups lowfat cottage cheese
2 eggs, beaten
½ cups grated Parmesan cheese, plus extra for top
1 pound sliced mozzarella cheese
1 package (10 ounce) lasagna noodles

Bring a large pot of water to a boil.

Meanwhile, in a large skillet or saucepan, combine ground beef, sausage, and garlic. Cook over medium-high heat until browned. Drain half the fat; less if you're feeling naughty. Add tomatoes, tomato paste, 2 tablespoons parsley, basil and some salt. After adding the tomatoes, the sauce mixture should simmer for 45 minutes while you are working on the other steps.

In a medium bowl, mix cottage cheese, beaten eggs, grated Parmesan, 2 more tablespoons parsley, and 1 teaspoon salt. Stir together well. Set aside. Cook lasagna until "al dente" (not overly cooked).

To assemble: Arrange 4 cooked lasagna noodles in the bottom of a baking pan, overlapping if necessary. Spoon half the cottage cheese mixture over the noodles. Spread evenly. Cover cottage cheese with a layer of mozzarella cheese. Spoon a little less than half the meat/sauce mixture over the top.

Repeat, ending with meat/sauce mixture. Sprinkle top generously with extra Parmesan.

Either freeze, refrigerate for up to two days, or bake immediately: 350-degree oven for 20 to 30 minutes, or until top is hot and bubbly.

(Servings: 8-10, Prep time: 1 hour, Cook time: 30 min., Difficulty: Easy)