

RECIPE

JOLIE'S CLASSIC LASAGNA



TASTY AND DECADENT

CLASSIC LASAGNA

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Prep Time: **15 minutes**

Cooking Time: **60 minutes**

Serves **8 people**

Ingredients

- 1 lb Ground Beef
- 1 lb Sweet Italian Sausage
- 1/2 cup diced onion
- 4 Garlic Cloves, minced
- 28 oz of Pasta Sauce (can be homemade or premade, pre-seasoned)
- 1 cup of water
- 2 Tablespoons of Chopped Parsley
- 16 Oven Ready, No Boil Lasagna Sheets
- 16 oz Ricotta
- 1 Egg
- 1 lb Mozzarella, grated
- 1 Ball of Fresh Buffalo Mozzarella, sliced into discs
- 3/4 cup Parmesan Cheese
- 4 Fresh Basil Leaves (or more to taste)
- Olive Oil
- Salt and Pepper
- 1 Tablespoon Tomato Paste

Tips

- If you don't have Italian sausage, just add herbs and spices to the meat before browning : fennel, oregano, basil, parsley, thyme, rosemary, etc.
- When using a jar of premade sauce, I pour the water into the jar so as to get all the yummy sauce out.
- While the egg is not necessary, it makes for a fluffy ricotta and therefore a puffier, more decadent lasagna.

Preparation

1. Preheat oven to 375. In a large pan or dutch oven, drizzle Extra Virgin Olive oil and warm over medium-heat. Sauté onions and garlic until just tender.
2. Add in beef and Italian sausage and thoroughly brown meats over medium to medium-high heat. Stir in tomato sauce and tomato paste. If the sauce is too thick, add water. Sauce should be well balanced and not too thin. Allow to simmer.
3. Combine ricotta with egg, parsley, salt and pepper, beating with a fork to create a fluffy mixture.
4. Spoon a thin layer of sauce on a 9x13 pan, followed by Lasagna Noodles placed closely together (can be lightly overlapping.)
5. Spoon another layer of sauce on top of noodles followed by grated Mozzarella, Ricotta, Fresh Mozzarella slices, and Parmesan. Repeat noodles, sauce, and cheese until all ingredients are used. The top layer should end in Fresh Mozzarella and Parmesan.
6. Season with Salt and Pepper and place on the bottom rack of the oven for 40 minutes covered lightly with a foil tent (if foil touches cheese, the cheese will stick to it.) After 40 minutes, garnish the top of lasagna with fresh basil leaves and bake for an additional 20 minutes. (You can also spray or oil the foil to further prevent cheese from sticking.)
7. After the lasagna is golden and bubbling, remove from the oven and allow it to rest for 10-15 minutes to allow for classic, solid, decadent squares to be cut.