
Cheesy Lasagna Squares

Kathie Halverson

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Servings: 6

1/2 cup creamed cottage cheese
1/4 cup grated Parmesan cheese
1 pound ground beef
1 teaspoon dried oregano leaves
1/2 teaspoon dried basil leaves
1 can (6 ounce) tomato paste
2 cups mozzarella cheese, shredded
1 teaspoon salt
1 cup milk
2 eggs
2/3 cup buttermilk baking mix
1/4 teaspoon pepper

Grease a 8 x 8 x 2-inch baking dish.

Layer the cottage cheese and Parmesan cheese in the dish.

In a skillet, brown the ground beef. Drain. Place the ground beef into a large bowl. Mix the beef, oregano, basil, tomato paste and mozzarella cheese in the dish. Spoon the beef mixture over the top of the cottage cheese layer.

In a bowl, beat the milk, eggs, buttermilk, salt and pepper with a wire whisk until smooth, approximately 1 minute. Pour the mixture over the beef mixture in the dish.

Bake at 350 degrees until a knife inserted in the center comes out clean. Increase the heat to 400 degrees.

Bake for 30 to 35 minutes. Sprinkle with the remaining cheese. Cool for 5 minutes. Cut into squares for serving.

Pasta

Per Serving (excluding unknown items): 509 Calories; 36g Fat (64.0% calories from fat); 29g Protein; 16g Carbohydrate; 1g Dietary Fiber; 180mg Cholesterol; 1066mg Sodium. Exchanges: 1/2 Grain(Starch); 3 1/2 Lean Meat; 1 Vegetable; 0 Non-Fat Milk; 5 Fat.