

# Lasagna V

Dan Vaughn - Dayton's Remotedale

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

## Servings: 12

*15 lasagna noodles*  
*1 1/2 pounds ground beef*  
*chopped onion (to taste)*  
*1 can (15 ounce) whole*  
*tomatoes, drained*  
*1 can (6 ounce) tomato*  
*paste*  
*1 package (8 ounce) cream*  
*cheese*  
*1 package (1.25 ounce)*  
*taco seasoning mix*  
*4 ounces shredded*  
*Mozzarella cheese*  
*8 ounces shredded Co-Jack*  
*or Cheddar cheese*  
*cottage cheese (optional)*

Cook noodles as directed on the package.  
Rinse and drain.

Preheat the oven to 350 degrees.

In a skillet, brown the ground beef and onion.  
Drain. Stir in the tomatoes, tomato paste, cream  
cheese and taco seasoning mix. Cook over  
medium heat until the cream cheese is melted.

In a lasagna pan or 9x13x2-inch pan, layer in the  
following order: A thin layer of sauce, five  
noodles, half of the remaining sauce, cottage  
cheese (if using), five noodles, remaining sauce,  
Mozzarella cheese, five noodles and shredded  
Co-Jack cheese

Bake for 20 to 30 minutes or until the cheese is  
melted.

Let stand for 15 minutes before cutting.

Per Serving (excluding unknown items): 687 Calories; 26g Fat (34.3% calories from fat); 27g Protein; 84g Carbohydrate; 3g Dietary Fiber; 78mg Cholesterol; 424mg Sodium. Exchanges: Grain(Starch); 2 Lean Meat; 1 Vegetable; 4 Fat; 0 Other Carbohydrates.