

Lasagna VI

Alison Payne - Dayton's Distribution Center

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

Yield: 6 to 8 servings

*1 1/2 pounds ground beef
1 clove garlic, minced
1 can (29 ounce) tomato
sauce
1 can (6 ounce) tomato
paste
1 1/2 tablespoons dried
oregano leaves
1 teaspoon salt
3/4 teaspoon pepper
15 lasagna noodles
16 ounces shredded Swiss
cheese
1 carton (24 ounce) cottage
cheese*

In a skillet, brown the ground beef and the garlic.
Drain. Add the tomato sauce, tomato paste,
oregano, salt and pepper. Heat to boiling.
Reduce the heat, cover. Simmer for 20 minutes.
Cook the noodles as directed on the package.
Drain.

Preheat the oven to 350 degrees.

Butter the bottom and sides of a lasagna pan.
Place five noodles on the bottom of the pan.
Layer one-third of the Swiss cheese on top. Add
one-third of the cottage cheese and one-third of
the meat mixture. Repeat the layers twice more,
ending with the meat mixture.

Bake uncovered for 35 minutes.

Per Serving (excluding unknown items): 8938 Calories; 331g Fat (33.7% calories from fat); 44g Protein; 1021g Carbohydrate Dietary Fiber; 1014mg Cholesterol; 7299mg Sodium. Exchanges: Grain(Starch); 38 1/2 Lean Meat; 41 Vegetable; 41 Fat.