

Lasagna

Mrs Charles F Hartman

St Timothy's - Hale Schools - Raleigh, NC - 1976Linda Taylor

1 pound ground chuck
1 onion, chopped
1 clove garlic
1 tablespoon parsley flakes
1 tablespoon Italian seasoning
2 teaspoons salt
1 can (28 ounce) tomatoes
1 can (6 ounce) tomato paste
CHEESE FILLING
1 carton (24 ounce) cottage cheese
2 eggs, beaten
1/2 teaspoon pepper
2 teaspoons salt
1/2 cup Parmesan cheese
2 tablespoons parsley flakes
1 pound mozzarella cheese, sliced

Preheat the oven to 375 degrees.

In a skillet, brown the meat with the onions and garlic. Add the parsley, Italian seasoning, salt, tomatoes and tomato paste. Simmer, uncovered, for about 1-1/2 hours.

In a bowl, combine the cottage cheese with the salt, eggs, Parmesan cheese and seasoning.

In a pot, cook the lasagna noodles according to package directions.

In a 9x13-inch pan, layer 1/2 of the noodles, 1/2 of the cottage cheese mixture, 1/2 the meat sauce and 1/2 the mozzarella. Repeat the layers with the remaining ingredients.

Bake for 30 minutes.

Per Serving (excluding unknown items): 3368 Calories; 234g Fat (62.7% calories from fat); 246g Protein; 66g Carbohydrate; 10g Dietary Fiber; 1221mg Cholesterol; 13578mg Sodium. Exchanges: 0 Grain(Starch); 34 Lean Meat; 8 Vegetable; 28 Fat.