

Lils Easy Lasagna

Mrs Robert A Maxwell

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

*1/2 pint sour cream
1 large jar (one pound, 13
ounce) spaghetti sauce
1 pound ground beef
Parmesan cheese
1/2 to 3/4 package
mozzarella cheese
12 lasagna noodles, cooked
and drained*

Preheat the oven to 350 degrees.

In a skillet, brown the meat. Drain off the fat.
Add the spaghetti sauce and heat.

On the bottom of a large baking pan, spoon
some of the sauce. Cover with three lasagna
noodles then strips of mozzarella, about 1/4 to
1/3 of sour cream, some meat sauce and a
sprinkle of Parmesan cheese. Repeat the
layers, alternating noodles, cheese strips, sour
cream, sauce and grated cheese, ending with
sauce and grated cheese.

Bake for 30 minutes.

Cut in squares to serve.

Per Serving (excluding unknown
items): 5956 Calories; 197g Fat
(30.1% calories from fat); 218g
Protein; 811g Carbohydrate; 33g
Dietary Fiber; 488mg Cholesterol;
1738mg Sodium. Exchanges: 51
Grain(Starch); 11 Lean Meat; 7 1/2
Vegetable; 1/2 Non-Fat Milk; 30 1/2
Fat.