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# Three Cheese Lasagna

*The Genuine, Good, Old-Fashioned, Everyday Gourmet Cookbook - Dominion Douglas Church - Montreal, CAN*

**1 package spaghetti sauce mix**  
**1 can (6 ounce) tomato paste**  
**1 1/2 cups cottage cheese**  
**1 egg, beaten**  
**1 teaspoon salt**  
**1 tablespoon chopped parsley**  
**1 package (8 ounce) mozzarella cheese sliced thin**  
**1/4 cup grated Parmesan cheese**  
**8 (approx.) lasagna noodles, cooked according to package directions**

Make the spaghetti sauce according to package directions and using tomato paste.

In a bowl, blend together the cottage cheese, egg, salt and parsley.

Layer in a greased 10 x 6 x 2 inch dish as follows: Noodles - sauce - Cottage cheese mixture - mozzarella - Parmesan. Repeat the layers.

Bake at 375 degrees for 30 minutes. Let stand for 15 minutes to set.

(The recipe is easily doubled or tripled, may be frozen, packs and travels well, reheats beautifully.)

Yield: 4 to 5 servings

## **Pasta**

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*Per Serving (excluding unknown items): 3101 Calories; 29g Fat (8.5% calories from fat); 153g Protein; 547g Carbohydrate; 22g Dietary Fiber; 256mg Cholesterol; 5035mg Sodium. Exchanges: 34 Grain(Starch); 8 1/2 Lean Meat; 5 Vegetable; 1 Fat.*