

# Edie's Quick And Easy No-Fail Lasagna



## Ingredients:

- 9 lasagna noodles
- 1 pound ground beef (or ground turkey for a leaner option)
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 can (28 ounces) crushed tomatoes
- 2 cans (6 ounces each) tomato paste
- 2 cans (6 ounces each) tomato sauce
- 2 teaspoons sugar
- 1 1/2 teaspoons salt
- 1 teaspoon dried basil leaves
- 1/2 teaspoon Italian seasoning
- 1/4 teaspoon black pepper
- 3 cups ricotta or cottage cheese
- 2 cups shredded mozzarella cheese
- 1/2 cup grated Parmesan cheese
- 1/4 cup chopped fresh parsley
- 1 egg, beaten
- Cooking spray

## Instructions:

- Cook the lasagna noodles according to package directions until they are al dente. Drain and set aside.
- In a large skillet, cook the ground beef (or turkey) over medium-high heat until it's browned and cooked through. Add the chopped onion and minced garlic, and cook for an additional 2-3 minutes until the onion is translucent. Drain any excess fat.
- Stir in the crushed tomatoes, tomato paste, tomato sauce, sugar, salt, basil, Italian seasoning, and black pepper. Simmer the sauce for about 10 minutes, stirring occasionally. Remove it from

the heat.

- In a separate bowl, combine the ricotta or cottage cheese, 1 1/2 cups of mozzarella cheese, Parmesan cheese, chopped parsley, and beaten egg.
- Preheat your oven to 375°F (190°C).
- To assemble the lasagna, spread a thin layer of the meat sauce in the bottom of a 9x13-inch baking dish that has been lightly greased with cooking spray. Place three lasagna noodles on top of the sauce. Over the noodles, sprinkle half of the cheese mixture and then a third of the remaining meat sauce.
- Repeat the layers: noodles, remaining cheese mixture, and another third of the meat sauce.
- Top the lasagna with the remaining three noodles and the remaining meat sauce. Sprinkle the remaining 1/2 cup of mozzarella cheese on top.
- Cover the baking dish with aluminum foil and bake for 25 minutes. Then, remove the foil and bake for an additional 10-15 minutes, or until the lasagna is hot and bubbly, and the cheese is melted and golden brown.
- Let the lasagna rest for a few minutes before serving. This allows it to set and makes it easier to slice.
- Enjoy your homemade lasagna! Feel free to customize it with additional seasonings or vegetables to suit your taste.