
Food for the Soul

Classic Lasagna

Main Dishes

1 16-oz box lasagna noodles

1 lb ground beef, pork or sausage

1 28-oz jar spaghetti sauce, divided

1 16-oz carton ricotta cheese

1 lg egg

2 C shredded mozzarella cheese, divided

1/4 C grated Parmesan cheese

Topping:

1 lg tomato

2 T grated Parmesan cheese

1/2 C spaghetti sauce

Fresh basil sprigs(or parsley) for garnish

Instructions

Preheat oven to 350 degrees. Prepare lasagna noodles per package directions. Drain and rinse the noodles. Set aside. In a large skillet, brown ground beef. Drain excess grease; stir in all but 1/2 cup of spaghetti sauce. Combine ricotta cheese and egg in a medium bowl. Ladle 1/4 of meat sauce over bottom of 13x9 pan. Arrange some noodles over sauce, overlapping slightly. Spread 1/3 of the ricotta mixture over noodles; top with 1/3 of mozzarella. Spread more meat sauce over top; sprinkle with about 1 tablespoon of Parmesan. Repeat layering (pasta, ricotta, mozzarella, sauce and Parmesan) with remaining ingredients, ending with meat sauce and Parmesan. Top off lasagna with overlapping layer of noodles. Cut tomato into 1/4 " thick slices. Spread reserved sauce over noodles. Arrange tomato slices on lasagna; sprinkle with Parmesan cheese. Cover with foil and bake 40-60 minutes, until bubbly. Let cool for 5 minutes.

Philippians 3:14, "I press on toward the goal to win the prize for which God has called me heavenward in Christ Jesus." I always go back to this verse to help me stay focused on what is important.

--J Gruber
