

Easy Lasagna II

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Submitted by: Joanie Heger
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Yields: 12 servings

"For lasagna made simple, use uncooked lasagna and layer with cooked ground beef and spaghetti sauce, cottage cheese, mozzarella cheese, eggs and dried parsley. Add a bit of water, cover and bake."

INGREDIENTS:

1 pound lean ground beef	1/2 cup grated Parmesan cheese
1 (32 ounce) jar spaghetti sauce	2 teaspoons dried parsley
32 ounces cottage cheese	salt to taste
3 cups shredded mozzarella cheese	ground black pepper to taste
2 eggs	9 lasagna noodles
	1/2 cup water

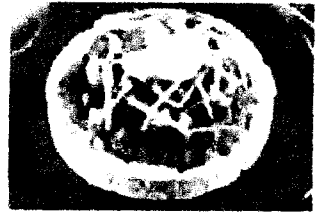
DIRECTIONS:

1. In a large skillet over medium heat brown the ground beef. Drain the grease. Add spaghetti sauce and simmer for 5 minutes.
2. In a large bowl, mix together the cottage cheese, 2 cups of the mozzarella cheese, eggs, half of the grated Parmesan cheese, dried parsley, salt and ground black pepper.
3. To assemble, in the bottom of a 9x13 inch baking dish evenly spread 3/4 cup of the sauce mixture. Cover with 3 uncooked lasagna noodles, 1 3/4 cup of the cheese mixture, and 1/4 cup sauce. Repeat layers twice. Top with 3 noodles, remaining sauce, remaining mozzarella and Parmesan cheese. Add 1/2 water to the edges of the pan. Cover with aluminum foil.
4. Bake in a preheated 350 degree F (175 degrees C) oven for 45 minutes. Uncover and bake an additional 10 minutes. Let stand 10 minutes before serving.

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