

Name \_\_\_\_\_

Block \_\_\_\_\_

Unit \_\_\_\_\_

## Triple Cheese Lasagna

100 ml canned tomatoes  
200 ml tomato sauce  
100 g ground beef (optional)  
½ onion chopped  
1 ml garlic powder  
5 ml chopped parsley  
2 ml sugar  
1 ml basil and 1 ml thyme  
salt and pepper  
4 lasagna noodles  
50 ml grated parmesan  
125 ml cottage cheese  
½ egg, lightly beaten  
1ml oregano  
125 ml grated mozzarella cheese



In a saucepan, sauté beef and onions, and add tomatoes, tomato sauce, garlic, parsley, sugar, basil, thyme, and salt and pepper. Bring to a boil. Reduce heat and simmer, uncovered stirring occasionally for ten minutes or until mixture has a spaghetti sauce consistency.

In large pot of boiling water, cook lasagna noodles until al dente (tender but firm). Drain and rinse under cold water. (**OR** use *Oven Ready Noodles*) Reserve 20 ml of the Parmesan for topping. In bowl, combine remaining Parmesan, cottage cheese, egg, oregano, and salt and pepper to taste. Mix well and set aside.

Reserve 50 ml of tomato sauce for topping. In 9-inch baking pan add 20ml water and spoon just enough of the tomato sauce to cover bottom sparingly;

water and sauce  
noodles  
cheese mixture  
noodles  
sauce  
parmesan

Bake uncovered in 375° F for 20-30 minutes. Serve with a tossed green salad and garlic bread.