

Idiot's Kitchen Recipe – Easy, Cheesy Lasagna

Recipe from www.idiotskitchen.com



Ingredients:

No-Boil, Oven Ready Lasagna Noodles
2 Links Italian Sausage
½ pound ground beef (I prefer very lean ground round)
2 jars Marinara Sauce (Preferably **Newman's Own Cabernet Marinara**)
1 (8 ounce) container of Fresh Mushrooms
1 (14 ounce) can of Diced Tomatoes
1 (15 ounce) container Ricotta Cheese (I'm using part-skim ricotta)
1 (4 cup) bag of shredded Mozzarella cheese
¼ cup shredded Parmesan and/or Romano cheese
1 egg
1 teaspoon Dried Basil
1 teaspoon Dried Oregano
1 package Baby Spinach (chopped)

Pre-heat oven to 350 degrees.

Remove the Italian Sausage from their casing and cook in a large pan with the ground beef. Break into small pieces with a spatula and cook until all pink is gone from the sausage.

When the meat has browned nicely, add 1 jar of Marinara sauce, sliced fresh mushrooms, and 1 can of diced tomatoes. Stir to combine. Add ½ - ¾ of the second jar of Marinara sauce to thin out the meat mixture.

Save some Marinara sauce for coating the bottom of the lasagna pan.

In a separate bowl, combine the ricotta cheese with 1 egg, 1 teaspoon dried basil, and 1 teaspoon dried oregano. Stir to combine.

Coat the bottom of a large pan with high sides with marinara sauce. Add a layer of No-Boil, Oven Ready Lasagna noodles. Spread 1/3 of the ricotta cheese over the noodles and top with a layer of meat sauce. Sprinkle about 1 cup of shredded mozzarella over the sauce.

Continue with a second layer of pasta and top with ricotta cheese. Add the entire bag of chopped baby spinach to the dish. Press down lightly to compact the ingredients into the pan. Add meat sauce and mozzarella cheese to this layer.

Add a 3rd layer of lasagna noodles pressing carefully if you need more room in the pan. Top with the remaining ricotta, meat sauce and mozzarella cheese. Be sure to completely cover the top layer of pasta with the sauce so that no dry edges of pasta are sticking out. Add ¼ cup of Parmesan/Romano cheese to the top of the lasagna.

Cover with foil and bake at 350 degrees for 30 minutes. Remove the foil and continue to cook 15-20 more minutes until bubbly and golden brown. Allow the lasagna to rest for 5-10 minutes for easier serving.