

## Beef

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# Make-Ahead Cheeseburger Lasagna

Betty Crocker Best-Loved Casseroles

**Servings: 8**

**Preparation Time: 35 minutes**

**Start to Finish Time: 10 hours 5 minutes**

**1 1/2 pounds lean ground beef**  
**3 tablespoons dried minced onion**  
**1 can (15 oz) organic tomato sauce**  
**1/2 cup ketchup**  
**1 tablespoon yellow mustard**  
**1 egg**  
**1 container (15 oz) ricotta cheese**  
**2 cups (8 oz) American-Cheddar cheese blend, shredded**  
**12 lasagna noodles, uncooked**  
**1 cup (4 oz) Cheddar cheese, shredded**  
**1 cup lettuce, shredded**  
**1 medium tomato (if desired), sliced**  
**1/2 cup dill pickle slices (if desired)**

Spray 13x9-inch glass baking dish with cooking spray.

In a nonstick skillet, cook beef and onion over medium-high heat 5 to 7 minutes until beef is thoroughly cooked; drain. Stir in tomato sauce, 1 1/2 cups water, ketchup and mustard. Simmer for 5 minutes.

In a medium bowl, beat the egg. Stir in ricotta and cheese blend.

Spread one cup of meat sauce in baking dish. Top with four uncooked noodles. Spread half of the ricotta mixture over the noodles; top with 1 1/2 cups of sauce.

Repeat layers once with four noodles, remaining ricotta mixture and 1 1/2 cups of sauce. Top with remaining four noodles, sauce and the Cheddar cheese.

Cover; refrigerate eight hours or overnight.

Preheat oven to 350 degrees.

Bake lasagna, covered, for 45 minutes.

Uncover, bake 25 to 35 minutes longer or until bubbly.

Let stand 10 minutes.

Top with lettuce, tomato and pickles.

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Per Serving (excluding unknown items): 836 Calories; 29g Fat (31.8% calories from fat); 40g Protein; 101g Carbohydrate; 3g Dietary Fiber; 121mg Cholesterol; 392mg Sodium. Exchanges: 6 1/2 Grain(Starch); 3 1/2 Lean Meat; 0 Vegetable; 3 1/2 Fat; 1/2 Other Carbohydrates.