

Comapny Lasagna

Cindi Bedsted - Dayton's Rosedale

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

Servings: 12

*1 tablespoon olive oil
2 cloves garlic, minced
1 tablespoon minced onion
1 tablespoon parsley flakes
1 tablespoon dried basil leaves
1 teaspoon dried oregano leaves
1 pound lean ground beef
2 cans (14-1/2 ounce ea) whole tomatoes
1 can (12 ounce) tomato paste
1 can (8 ounce) tomato sauce
salt
pepper
1 carton (12 ounce) large curd cottage cheese
1 carton (15 ounce) Ricotta cheese
1/4 teaspoon salt
1/4 teaspoon pepper
1 cup grated Parmesan cheese
2 eggs, beaten
2 tablespoons parsley flakes
1 tablespoon dried basil leaves
12 lasagna noodles
3 whole basil leaves
16 ounces thinly sliced mozzarella cheese*

In a deep skillet, heat the oil, garlic, onion, one tablespoon parsley flakes, one tablespoon basil and oregano. Add the ground beef. Break up and stir until browned. Drain.

Add the tomatoes, tomato paste, tomato sauce, salt and pepper, to taste. Heat to boiling. Reduce the heat. Simmer for 30 minutes, uncovered, stirring often.

Meanwhile, combine the cottage cheese, Ricotta cheese, 1/4 teaspoon of salt, 1/4 teaspoon of pepper, Parmesan cheese, eggs, two tablespoons parsley flakes and one tablespoon of basil. Mix well.

Cook the lasagna noodles as directed on the package, adding three small basil leaves to the water. Drain.

Preheat the oven to 350 degrees.

In a 9x13x2-inch pan, layer one-half of the noodles, half of the cottage cheese mixture, half of the mozzarella cheese, half of the sauce. Repeat the layers. Sprinkle with Parmesan cheese.

Bake for 35 to 40 minutes.

(The lasagna can be made ahead and refrigerated. Bake for 45 to 60 minutes.)

Per Serving (excluding unknown items): 524 Calories; 16g Fat (27.7% calories from fat); 25g Protein; 69g Carbohydrate; 3g Dietary Fiber; 79mg Cholesterol; 441mg Sodium. Exchanges: Grain(Starch); 2 Lean Meat; 1 Vegetable; 1 1/2 Fat.