

Meatball Lasagna (Neapolitan Style)

For The Love of Lasagna

Lactalis Retail Dairy (Sorrento Cheese)

16 ounces mozzarella cheese

2/3 cup Parmesan cheese, grated

1 egg

3/4 pound ground beef

4 cups basic tomato sauce

12 lasagna noodles

1/2 pound Italian sausage, raw with casing removed, broken into small pieces

5 eggs, hard boiled, peeled and sliced

Preheat oven to 400 degrees.

Cook lasagna according to package directions. Reserve.

Make meatballs by mixing the Parmesan, uncooked egg and ground beef along with salt and pepper. Form into 3/4-inch balls. Cook on a sheet in the oven until browned. Reserve

To assemble, spray a 13x9-inch baking dish with cooking spray. Spread one cup of sauce on the bottom and top with four of the lasagna noodles to cover the bottom of the dish.

Layer with 1/2 of the meatballs, the sausage and 1/2 of the sliced eggs. Top with 1 1/2 cups of sauce.

Top with one more layer of lasagna noodles, the rest of the sausage, egg and meatballs. Top with one cup of sauce.

Top with last layer of four noodles, one cup of the sauce and the mozzarella.

Cover with parchment and then aluminum foil. Bake for 40 minutes until slightly bubbling. Remove the foil and parchment and continue to bake until top is browned, about 10 minutes more. Cool for 15 minutes before serving to allow lasagna to set up.

Per Serving (excluding unknown items): 6310 Calories; 223g Fat (32.4% calories from fat); 279g Protein; 767g Carbohydrate; 24g Dietary Fiber; 1775mg Cholesterol; 3365mg Sodium. Exchanges: 51 Grain(Starch); 20 1/2 Lean Meat; 28 1/2 Fat.