



Anna Lisa

authentic • gourmet • homemade



Lasagna

What you need...

- 16 ounces ricotta cheese
- 1 egg
- 1/2 teaspoon salt
- 3/4 pound mozzarella cheese, sliced
- 3/4 cup grated Parmesan cheese
- ** either 2 Tbsp of dried Italian seasoning or chopped fresh Basil, Oregano, Thyme.

- 1 lb ground beef
- 1/2 lb sausage or Italian Sausage
- 1 32 ounce jar of Sauce Anna Lisa

How you prepare...

Combine ground beef and sausage in a pan and heat until golden brown. Drain excess oil or grease, add Sauce Anna Lisa and set aside.

Boil lasagna noodles, 8 to 10 minutes drain and chill with cold water in a colander. Set aside

Combine cheeses, eggs, salt and herbs.

Spread a thin layer of sauce evenly across bottom of lasagna pan. Place noodles lengthwise with the pan overlapping about a half inch.

Layer cheese mixture (spread evenly across noodles)

Layer with noodles, and top with sauce (you want the sauce to completely cover the layer of cheese and noodles.

Repeat with layering cheese mixture and noodles then sauce again.

Once you have about 4 layers (depending on how deep your pan is) or once your pan is full, top with sauce and then cover generously with Mozzarella cheese. You may want to stick a few toothpicks in the lasagna before you cover it with foil so that the cheese doesn't stick to the foil while baking.

Bake at 375 for about 30 minutes

Remove from oven and let sit for 10 minutes, cut and serve this delicious Italian treat!

Buon Appetito!