

Beef Lasagne

Printed from Beef Recipes at <http://www.beefrecipes.us/>

Lasagne is a classic dish that will be popular with everyone at the dinner table. Savory beef is simmered in a tomato sauce and layered in a baking dish with chewy noodles and melted cheese. The result is a hearty, rich entree that makes the perfect dinner.

Ingredients:

1 medium onion, chopped
2 Tbsp olive oil
1 clove garlic, minced
1 lb ground beef
2 (8 oz) tins tomato paste
2 Tsp salt
1/4 tsp ground pepper
1/2 tsp dried rosemary
3 c. hot water
1/2 lb ricotta cheese
1/2 lb grated mozzarella cheese
12 lasagna noodles, cooked and drained

Directions:

1. Preheat oven to 375 degrees F.
2. In large skillet heat olive oil. Saute onion and garlic until aromatic and translucent. Add beef and brown.
3. Add salt and pepper, tomato paste, rosemary, and hot water. Simmer for 30 minutes or until reduced.
4. In shallow baking dish layer noodles, mozzarella and ricotta cheese, and sauce. Continue until all ingredients are used, ending with a layer of cheese.
5. Bake for 30 minutes or until bubbling and browned. Cool for 15 minutes before serving.

Author: Catherine Herzog