
Lasagna

Great family or company dish

The hardest part about putting some recipes into this collection is that I rarely measure as I cook and frequently change ingredients according to what is on hand or my mood so rarely is it exactly the same twice.

Quantity	Ingredients	Preparation Notes
1 1/2 lbs	Ground Beef	• Brown ground beef
1 med	Onion Chopped	• Add onion and brown
1/2	Green Pepper Chopped	• Add peppers and cook until tender
1/4 tsp	Red Pepper dried	• Drain excess fat
2 Tbsp	Oregano	• Add all other spices
	Celery flakes, seed or	• Mix in tomato paste and set aside
1 - 2 tsp	(More if using fresh chopped celery)	• Boil noodles for 8 or 9 minutes until tender but not mushy
1/2 tsp	Black Pepper	• Spray 13 x 9 pan with Cooking Spray
1 1/2 tsp	Salt	• Place 3 - 4 of the noodles in the bottom so that the bottom of the pan is covered.
2 Tbsp	Minced Garlic	• Put 1/2 of the cottage cheese on top of noodles spread evenly
1 tsp	Parsley Flakes	• Sprinkle 1/2 of the mozzarella on top of cottage cheese
8	Lasagna Noodles	• Spread 1/2 of the meat mixture on top
16 oz	Cottage Cheese - small curd	• Sprinkle generously with parmesan cheese
1 sm can	Tomato Paste	• Sprinkle about 1/2 of tomato juice on top
1/2 Cup	Parmesan Cheese	• Repeat layers
2 lbs	Mozzarella Cheese	• Bake at 350 degrees for 35 to 45 minutes. You should be able o see the sauces boiling up.
6 - 8 oz	Tomato Juice	• Remove from oven and allow to cool about 10 minutes before serving.