

The Lasagna Cookbook

204 Recipes

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Deadly Delicious Lasagna

Ingredients

1 (16 ounce) package lasagna noodles
1 pound pork sausage
2 pounds ricotta cheese
3 (26 ounce) jars spaghetti sauce
1 pound grated Parmesan cheese
1 pound shredded mozzarella cheese
1/2 pound spinach, rinsed and chopped

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and lay noodles on a paper towel.

In a large skillet over medium heat, cook sausage, spicing to taste, until no longer pink, and reserve.

In a large bowl, mix the ricotta and 2 jars of spaghetti sauce. In a medium bowl, mix the Parmesan and mozzarella cheeses.

Stir all but one cup of the cheese mixture into the ricotta mixture; stir in the sausage and chopped spinach.

Preheat oven to 425 degrees F (220 degrees C).

Coat the bottom of a 9x13 inch baking dish with a thin layer of spaghetti sauce. Lay 3 to 4 noodles lengthwise and side by side; then lay 3 to 4 noodles overlapping and in a staggered pattern on top.

Add a generous layer of the sausage/cheese; repeat layers twice, until they have reach 1/2 inch from the top of the baking dish. Layer noodles on top of the lasagna and coat in the last jar of spaghetti sauce. Cover with last cup of cheese mixture and bake in preheated oven for 45 minutes or until golden brown. Slice and serve, and then see a dietician... It's deadly.

Beef and Mushroom Lasagna

Ingredients

1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular or 98% Fat Free)
1/4 cup milk
1 pound ground beef
2 cups Prego® Fresh Mushroom Italian Sauce
9 cooked lasagna noodles
1 cup shredded Italian-blend or mozzarella cheese

Directions

Heat the oven to 400 degrees F. Stir the soup and milk in a small bowl until the mixture is smooth.

Cook the beef in a 10-inch skillet over medium-high heat until it's well browned, stirring often to separate meat. Pour off any fat. Stir in the Italian sauce.

Layer half the beef mixture, 3 lasagna noodles and 1 cup soup mixture in a 2-quart shallow baking dish. Top with 3 lasagna noodles, remaining beef mixture, remaining noodles and remaining soup mixture. Sprinkle with the cheese. Cover the baking dish.

Bake for 30 minutes or until the lasagna is hot. Uncover the baking dish.

Heat the broiler. Broil 4 inches from the heat for 2 minutes or until the cheese is golden brown. Let stand for 10 minutes.

Nacho Lasagna

Ingredients

1 pound beef sirloin, cut into bite size strips
1 small onion, chopped
2 teaspoons chopped garlic
1 (10 ounce) can diced tomatoes and green chiles
1 (4 ounce) can chopped jalapeno peppers
1 (18 ounce) package tortilla chips
1 (10 ounce) can black olives, drained
1 tomato, chopped
3 cups shredded Cheddar-Monterey Jack cheese blend

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large heavy skillet over medium heat, cook beef, onion and garlic until beef is evenly brown. Drain excess fat. Remove from heat, and stir in tomatoes and jalapenos. Pour half of beef mixture in a 9x13 inch pan. Top with a layer of tortilla chips, 1/2 of black olives, 1/2 of tomato and 1/2 of shredded cheese. Repeat layers.

Bake in preheated oven for 10 to 15 minutes, or until cheese is melted.

My Mom's Lasagna

Ingredients

1/3 cup olive oil
4 onions, minced
6 (16 ounce) cans crushed tomatoes
8 cloves garlic, minced
12 ounces tomato paste
salt and pepper to taste
10 leaves fresh basil leaves, torn
2 (16 ounce) packages lasagna noodles
1 cup red wine
4 pounds ricotta cheese
1 pound mozzarella cheese, shredded
2 cups grated Parmesan cheese

Directions

In a large heavy bottomed pot, heat the olive oil over medium high heat. Saute the onions and garlic until soft and slightly clear. Pour in the crushed tomatoes and bring to a boil. Stir in the tomato paste, salt and pepper. Lower heat to medium, just hot enough to keep lightly bubbling. Add basil leaves and cook, stirring occasionally for an hour. Add salt and pepper and red wine and allow to simmer another hour or until desired consistency. Remove from heat and let it cool. If you have time, let it sit in the refrigerator over night.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 10 to 15 minutes or until al dente; drain and allow to cool.

Preheat oven to 350 degrees F (175 degrees C).

You'll need two 9x13 inch baking trays. Put a layer of sauce in the bottom of the tray, then a layer of slightly overlapping lasagna noodles. Spread a layer of ricotta over the noodles and a light sprinkling of mozzarella. Repeat until you fill the tray, making sure that you end up with lasagna noodles on top. Spread a layer of sauce over the noodles and sprinkle with mozzarella and parmesan. Cover with foil.

Bake in a preheated oven for an hour. Remove the foil and bake another half hour.

Mexican Lasagna Chip Dip

Ingredients

1 pound ground beef
1 cup diced onion
1 (16 ounce) jar salsa
2 (16 ounce) cans refried beans
2 (4 ounce) cans chopped green chile peppers
1 (2 ounce) can sliced black olives, drained
2 (8 ounce) packages cream cheese, sliced
2 cups shredded Cheddar cheese

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place ground beef and onions in a large, deep skillet. Cook over medium high heat until onions are soft and ground beef is evenly brown. Remove from heat.

Drain beef and mix in salsa, refried beans, green chile peppers and black olives. Transfer mixture to a 9x13 inch baking dish. Layer with cream cheese slices. Top with Cheddar cheese.

Bake in the preheated oven 10 to 15 minutes, or until cheese is melted.

Twenty Minute Lasagna

Ingredients

3/4 pound ground beef
2 packets dry spaghetti sauce mix
1 (1 ounce) package dry mushroom gravy mix
2 (6 ounce) cans tomato paste
4 cups water
2 tablespoons vegetable oil
1 (16 ounce) package lasagna noodles
1 (16 ounce) package mozzarella cheese, shredded

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place ground beef in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a medium saucepan over medium-high heat, combine spaghetti sauce mix, mushroom gravy mix, tomato paste, water and oil. Bring to a boil and stir in ground beef. Reduce heat and simmer for 20 minutes.

In a 9x13 inch baking dish layer the noodles, sauce and cheese; repeat layers, ending with cheese.

Bake in preheated oven for 20 minutes.

Chicken Lasagna with White Sauce

Ingredients

2 cups shredded mozzarella cheese
2 (10.75 ounce) cans condensed cream of mushroom soup
1 1/2 cups milk
1 (10 ounce) package frozen chopped spinach, thawed and drained
1 egg
1 pint part-skim ricotta cheese
12 lasagne noodles, cooked and drained
2 cups diced, cooked chicken meat
1/2 cup grated Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Reserve 2/3 cup of the mozzarella cheese for the top layer of the lasagna. In a medium size bowl, combine remaining 1 1/3 cup mozzarella, soup and milk and set aside. In another medium size bowl, combine spinach, egg and ricotta. Mix well, then combine with soup mixture and mix all together.

In the bottom of a 13x9 inch baking dish, spread 1/3 of the mixture. Spread 1/3 of the chicken over the mixture and arrange 4 lasagna noodles over mixture and repeat. Top with remaining 1/3 of mixture, chicken, noodles and reserved 2/3 cup mozzarella cheese and Parmesan cheese.

Bake at 350 degrees F (175 degrees C) for 40 minutes or until hot and bubbling. Let stand 15 minutes before serving.

Roasted Vegetable Lasagna

Ingredients

1 pound eggplant, sliced into 1/4 inch rounds
1/2 pound medium fresh mushrooms, cut into 1/4 inch slices
3 small zucchini, cut lengthwise into 1/4-inch slices
2 sweet red pepper, cut lengthwise into 6 pieces each
3 tablespoons olive oil
1 clove garlic, minced
1 teaspoon salt
1/2 teaspoon pepper
1 (15 ounce) container reduced-fat ricotta cheese
1/4 cup grated Parmesan cheese
1/4 cup egg substitute
1 (26 ounce) jar meatless spaghetti sauce
12 no-boil lasagna noodles
2 cups shredded part-skim mozzarella cheese
3 tablespoons minced fresh basil

Directions

Coat two 15-in. x 10-in. x 1-in. baking pans with nonstick cooking spray. Place eggplant and mushrooms on a prepared pan. Place the zucchini and red pepper on the second pan. Combine the oil and garlic; brush over both sides of vegetables. Sprinkle with salt and pepper. Bake, uncovered, at 400 degrees F for 15 minutes. Turn vegetables over. Bake 15 minutes longer. Remove eggplant and mushrooms. Bake zucchini and red pepper 5-10 minutes longer or until edges are browned.

In a bowl, combine the ricotta cheese, Parmesan cheese and egg substitute. Spread about 1/4 cup pasta sauce in a 13-in. x 9-in. x 2-in. baking dish coated with nonstick cooking spray. Layer with four lasagna noodles (noodles will overlap slightly), half of ricotta cheese mixture, half of vegetables, a third of pasta sauce and 2/3 cup mozzarella cheese. Sprinkle with half of basil. Repeat layers. Top with the remaining noodles and pasta sauce.

Cover and bake at 350 degrees F for 40 minutes. Uncover; sprinkle with remaining cheese. Bake 5-10 minutes longer or until edges are bubbly and cheese is melted. Let stand for 10 minutes before cutting.

No-Noodle Zucchini Lasagna

Ingredients

2 large zucchini
1 tablespoon salt
1 pound ground beef
1 1/2 teaspoons ground black pepper
1 small green bell pepper, diced
1 onion, diced
1 cup tomato paste
1 (16 ounce) can tomato sauce
1/4 cup red wine
2 tablespoons chopped fresh basil
1 tablespoon chopped fresh oregano
hot water as needed
1 egg
1 (15 ounce) container low-fat ricotta cheese
2 tablespoons chopped fresh parsley
1 (16 ounce) package frozen chopped spinach, thawed and drained
1 pound fresh mushrooms, sliced
8 ounces shredded mozzarella cheese
8 ounces grated Parmesan cheese

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a deep 9x13 inch baking pan.

Slice zucchini lengthwise into very thin slices. Sprinkle slices lightly with salt; set aside to drain in a colander.

To prepare the meat sauce, cook and stir ground beef and black pepper in a large skillet over medium high heat for 5 minutes. Add in green pepper and onion; cook and stir until meat is no longer pink. Stir in tomato paste, tomato sauce, wine, basil, and oregano, adding a small amount of hot water if sauce is too thick. Bring to a boil; reduce heat and simmer sauce for about 20 minutes, stirring frequently.

Meanwhile, stir egg, ricotta, and parsley together in a bowl until well combined.

To assemble lasagna, spread 1/2 of the meat sauce into the bottom of prepared pan. Then layer 1/2 the zucchini slices, 1/2 the ricotta mixture, all of the spinach, followed by all of the mushrooms, then 1/2 the mozzarella cheese. Repeat by layering the remaining meat sauce, zucchini slices, ricotta mixture, and mozzarella. Spread Parmesan cheese evenly over the top; cover with foil.

Bake for 45 minutes. Remove foil; raise oven temperature to 350 degrees F (175 degrees C), and bake an additional 15 minutes. Let stand for 5 minutes before serving.

Extra-Easy Spinach Lasagna

Ingredients

1 (15 ounce) container ricotta cheese
1 (10 ounce) package frozen chopped spinach, thawed and well drained
2 cups shredded mozzarella cheese
3 cups Prego® Fresh Mushroom Italian Sauce
6 uncooked lasagna noodles
1/4 cup water

Directions

Mix ricotta cheese, spinach and 1 cup mozzarella cheese.

Spread 1 cup pasta sauce in 2-quart shallow baking dish. Top with 3 lasagna noodles and half the spinach mixture. Repeat layers. Top with remaining pasta sauce. Slowly pour water around inside edges of baking dish. Cover.

Bake at 400 degrees F for 40 minutes Uncover. Sprinkle with remaining mozzarella cheese. Bake 10 minutes or until hot. Let stand 10 minutes.

Italian Sausage Lasagna

Ingredients

2 Italian sausage links, casings removed
1/4 cup chopped onion
1 garlic clove, minced
1 (14.5 ounce) can diced tomatoes, undrained
1/4 cup tomato paste
3/4 teaspoon sugar
1/2 teaspoon dried basil
1/4 teaspoon salt
1/8 teaspoon crushed red pepper flakes
1/8 teaspoon pepper
1 egg, beaten
3/4 cup ricotta cheese
1 tablespoon minced fresh parsley
4 lasagna noodles, cooked and drained
3/4 cup shredded part-skim mozzarella cheese
1 tablespoon grated Parmesan cheese

Directions

Crumble sausage into a small skillet. Add onion and garlic; cook over medium heat until meat is no longer pink. Drain. Add the tomatoes, tomato paste, sugar and seasonings. Bring to a boil. Reduce heat; simmer, uncovered, 20 minutes. Combine the egg, ricotta and parsley.

Spread 1/4 cup sauce in an 8-in. x 4-in. x 2-in. loaf dish coated with nonstick cooking spray. Trim noodles to fit dish. Layer a third of the noodle pieces over sauce; top with a third of the remaining sauce, a third of the ricotta mixture and 3 tablespoons mozzarella cheese. Repeat layers twice.

Cover; bake at 375 degrees F for 30 minutes or until browned. Sprinkle with Parmesan cheese. Let stand 15 minutes before cutting.

Mexican Lasagna II

Ingredients

1 pound lean ground beef
1 (1.25 ounce) package taco seasoning mix
2 (16 ounce) cans refried beans
4 (10 inch) flour tortillas
3 cups shredded Cheddar cheese
2 green onions, chopped
2 roma (plum) tomatoes, chopped

Directions

Preheat oven to 375 degrees F (190 degrees C).

In large skillet over medium heat, cook beef until browned. Drain. Combine with taco seasoning and refried beans. Spread half of mixture in 9x13 inch baking dish. Top with two tortillas, trimming if necessary, and half of cheese. Repeat layers.

Bake 35 to 45 minutes until heated through and cheese is bubbly. Top with green onions and tomatoes. Let cool 5 minutes before serving.

Chicken Lasagna IV

Ingredients

9 uncooked lasagna noodles
1 (10.5 ounce) can condensed
cream of chicken soup
1 (10.75 ounce) can condensed
cream of mushroom soup
1 cup chopped onion
1/2 cup grated Parmesan cheese
1/2 cup sour cream
1/4 cup mayonnaise
1/2 teaspoon garlic salt
4 cups chopped cooked chicken
breast
4 cups shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add noodles and cook for 8 to 10 minutes or until al dente; drain.

In a medium bowl, combine chicken soup, mushroom soup, onion, Parmesan cheese, sour cream, mayonnaise and garlic salt.

In a 9x13 inch baking dish, layer 1/3 of the noodles, soup mixture, chicken and cheese; repeat 3 times, ending with cheese.

Bake in preheated oven for 1 hour.

Skillet Bow Tie Lasagna

Ingredients

1 pound ground beef
1 small onion, chopped
1 garlic clove, minced
1 (14.5 ounce) can diced tomatoes, undrained
1 1/2 cups water
1 (6 ounce) can tomato paste
1 tablespoon dried parsley flakes
2 teaspoons dried oregano
1 teaspoon salt
2 1/2 cups uncooked bow tie pasta
3/4 cup small curd cottage cheese
1/4 cup grated Parmesan cheese

Directions

In a large skillet, cook beef, onion and garlic until meat is no longer pink; drain. Add the tomatoes, water, tomato paste, parsley, oregano and salt; mix well. Stir in pasta; bring to a boil. Reduce heat; cover and simmer for 20-25 minutes or until pasta is tender, stirring once.

Combine cheeses; drop by rounded tablespoonfuls onto pasta mixture. Cover and cook for 5 minutes.

Vegetarian Four Cheese Lasagna

Ingredients

2 cups peeled and diced pumpkin
1 eggplant, sliced into 1/2 inch rounds
5 tomatoes
1 pint ricotta cheese
9 ounces crumbled feta cheese
2/3 cup pesto
2 eggs, beaten
salt and pepper to taste
1 (15 ounce) can tomato sauce
fresh pasta sheets
1 1/3 cups shredded mozzarella cheese
1 cup grated Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place pumpkin on a baking sheet and roast in oven until browned and tender, about 30 minutes. Meanwhile, grill eggplant on a charcoal grill or fry in a skillet, turning once, until charred and tender, 10 to 15 minutes. Halve tomatoes and place on baking sheet in oven for last 15 minutes of pumpkin time; cook until tender and wrinkly.

In a medium bowl, stir together ricotta, feta, pesto, eggs, salt and pepper until well mixed. Fold roasted pumpkin into ricotta mixture.

Spoon half of the tomato sauce into a 9x13 baking dish. Lay two pasta sheets over the sauce. Arrange a single layer of eggplant slices over pasta and top with half the ricotta mixture. Cover with two more pasta sheets. Arrange the roasted tomatoes evenly over the sheets and spoon the remaining half the ricotta mixture over the tomatoes. Sprinkle with half the mozzarella. Top with remaining two sheets of pasta. Pour remaining tomato sauce over all and sprinkle with remaining mozzarella and Parmesan.

Bake in preheated oven 30 to 40 minutes, until golden and bubbly.

Easy Four Cheese Lasagna

Ingredients

16 ounces uncooked lasagna noodles
1 (26 ounce) can spaghetti sauce
1 pound cottage cheese
8 ounces shredded mozzarella cheese
8 ounces shredded Cheddar cheese
1 cup grated Parmesan cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a blender or with an electric mixer, blend tomato sauce and cottage cheese together until smooth. Spoon a little of the sauce mixture in the bottom of a 9x13 baking dish. Place a layer of cooked noodles over the sauce, and sprinkle a portion of the mozzarella, the cheddar and the parmesan over the noodles. Repeat layering of sauce, noodles and cheese; finish with a cheese layer.

Bake in preheated oven 30 to 45 minutes, until cheese is bubbly and golden.

Spinach, Ricotta and Pumpkin Lasagna

Ingredients

1 pound peeled and seeded pumpkin, cut into pieces
1 tablespoon butter, softened
1 teaspoon ground cinnamon
sea salt and ground black pepper to taste

2 tablespoons butter
2 tablespoons all-purpose flour
1 cup milk
2 bay leaves

1 tablespoon olive oil
1 onion, thinly sliced
1 fennel bulb, thinly sliced
4 cloves garlic, minced
1 (10 ounce) bag baby spinach
1 (16 ounce) container low-fat ricotta cheese
1 1/2 teaspoons ground nutmeg

1 tablespoon olive oil
1/2 pound lean ground beef
2 tablespoons tomato paste
1 (14.25 ounce) can tomato puree
12 dry lasagna noodles
1/3 cup freshly grated Parmesan

Directions

Fill a saucepan with 1/2 inch of water, then add pumpkin pieces. Bring to a boil over high heat, then reduce heat to medium-low, cover, and steam until the pumpkin is very tender, 10 to 15 minutes. Drain pumpkin, then mash with 1 tablespoon butter, cinnamon; salt and pepper to taste, then set aside.

Melt 2 tablespoons butter in a saucepan over medium heat. Whisk in flour and cook, stirring constantly, until the paste just begins to turn golden, about 2 minutes. Whisk in milk gradually so that no lumps form. Bring to a gentle boil. Add the bay leaves, and reduce heat to low or warm. Allow to gently cook for 10 to 15 minutes, stirring frequently, then remove from heat.

Heat 1 tablespoon olive oil in a large skillet over medium heat. Stir in onion, fennel, and garlic; cook until the onion has softened and turned translucent, about 5 minutes. Add spinach and cook until wilted. Scrape mixture into a large bowl, and mix well with ricotta cheese and nutmeg.

Using the same skillet, heat another 1 tablespoon olive oil over high heat. Brown ground beef in oil, mixing thoroughly to break into small pieces. Once browned, reduce heat to medium-low and pour off excess grease. Stir in tomato paste and tomato puree. Gently simmer until thickened, about 10 minutes.

Preheat oven to 400 degrees F (200 degrees C). Grease a 9x13 inch lasagna dish.

Line the bottom of the lasagna dish with 4 noodles, do not overlap. Spread the ricotta mixture evenly over noodles, then sprinkle with 1/3 of the Parmesan cheese. Place another 4 noodles on top of the ricotta, then spread with evenly with the mashed pumpkin. Place the remaining 4 noodles on top of the pumpkin and top with the tomato sauce; sprinkle with another 1/3 of the Parmesan cheese. Stir the white sauce until smooth, then discard the bay leaves; pour the sauce over top of the lasagna. Sprinkle with remaining Parmesan cheese.

Place lasagna dish onto a foil-lined baking sheet (to catch any spills). Bake in preheated oven until the noodles have softened, and the white sauce has turned bubbly and golden brown, about 30 minutes.

Lazy Lasagna I

Ingredients

1 (12 ounce) package breakfast sausage
1 (32 ounce) jar spaghetti sauce
1 (16 ounce) package cottage cheese
1 (8 ounce) container sour cream
2 teaspoons dried parsley
1 (16 ounce) package lasagna noodles
4 cups shredded mozzarella cheese
1/2 cup grated Parmesan cheese
1 cup water

Directions

Cook sausage in a large skillet over medium heat. Drain excess fat. Reduce heat to low, stir in the jar of spaghetti sauce, and heat through. Set aside.

In a large bowl, combine cottage cheese, sour cream. Stir in dried parsley to taste.

Spoon 1/2 of the meat sauce into the bottom of a 9x13 inch baking dish. Place 1/2 of the uncooked noodles over the sauce, then 1/2 of the cottage cheese mixture, 1 cup of the mozzarella cheese, and 1/4 cup grated Parmesan cheese. Repeat layers. Top with remaining 2 cups of mozzarella cheese. Pour water around the outside edge of pan. Cover tightly with aluminum foil.

Bake in a preheated 350 degree F(175 degree C) oven for one hour. Uncover. Continue baking for an additional 20 minutes, or until bubbly and browned. Remove from oven, and let stand 15 to 20 minutes before serving.

Chicken Divan Lasagna

Ingredients

8 lasagna noodles
4 skinless, boneless chicken breast halves
1 pinch seasoned salt, or to taste
1 pinch ground black pepper, or to taste
8 ounces shredded Swiss cheese
1 (8 ounce) package frozen broccoli cuts, thawed and drained
2 (10.5 ounce) cans cream of chicken soup
1 (10.75 ounce) can condensed cream of mushroom soup
10 fluid ounces chicken broth
2 teaspoons crushed dried rosemary

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Stir in the lasagna noodles, and return to a boil. Cook, uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain.

Spray a skillet with cooking spray, and place over medium heat. Sprinkle chicken breasts with seasoned salt and pepper, and place in the skillet. Cover and cook until the meat is barely pink, 5 to 8 minutes, then turn the chicken over and cook, covered, until the chicken is cooked through, an additional 5 to 8 minutes. Remove chicken, and cool in refrigerator about 20 minutes. Cut cooled chicken into bite-size cubes.

Preheat oven to 350 degrees F (175 degrees C). Spray a 9x13-inch baking dish with cooking spray.

In a bowl, mix the shredded Swiss cheese, broccoli, and chicken together. In another bowl, whisk together the cream of chicken soup, cream of mushroom soup, and chicken broth until well combined. Sprinkle the crushed rosemary over the soup mixture.

To assemble, spread 1/3 of the soup mixture over the bottom of the prepared baking dish, and lay 4 lasagna noodles over the soup, overlapping the noodles slightly. Top the noodles with half the chicken-broccoli mixture. Spoon 1/3 of the soup mixture over the chicken and broccoli, then top with the remaining lasagna noodles. Finish with a layer of the remaining chicken-broccoli mixture and the remaining 1/3 of the soup mixture. Cover the dish with foil.

Bake in the preheated oven until the broccoli is tender and the casserole is bubbling, 50 to 60 minutes. Let rest 10 minutes before serving.

Lasagna

Ingredients

1 (16 ounce) package lasagna noodles
1 bay leaf
1 onion, chopped
1/4 cup vegetable oil
2 cloves garlic, chopped
2 teaspoons dried oregano
4 teaspoons dried basil, divided
1 (14.5 ounce) can crushed tomatoes
1 (29 ounce) can diced tomatoes
1 pinch ground cinnamon
1 pint part-skim ricotta cheese
2 eggs, beaten
1/2 cup grated Parmesan cheese
1 onion, sliced
1 pound fresh mushrooms, sliced
1 pound spinach, rinsed and chopped
2 zucchinis, sliced
1 pound mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Saute chopped onions and bay leaf in 1/4 cup oil until onion is tender. Add garlic, oregano, and 2 teaspoons basil; cook and stir for 2 more minutes. Add tomatoes. Cook for 1 hour. Stir in cinnamon and set pan aside.

Bring a large pot of salted water to boil, add lasagna noodles and bring water to boil again. Cook until noodles are al dente. Drain well.

Mix together ricotta, eggs, 1/2 cup Parmesan cheese, and 2 teaspoons basil.

Saute sliced onion and mushrooms in 1/8 cup oil until tender. Add spinach and zucchini to the pot. Cover pot, and cook until spinach is wilted.

Spread 1/2 cup of the tomato mixture into a 9x13 inch baking pan. Place 1 layer of noodles on top of the tomato sauce; spread all of the ricotta mixture onto the noodles; place another layer of noodles atop of the ricotta mixture; pour 2 cups tomato sauce onto the noodles; arrange all of the sauteed vegetables on top of the sauce; arrange another layer of noodles; pour the remaining tomato sauce over the final layer of noodles and top with mozzarella cheese and 1 cup Parmesan cheese.

Bake the lasagna for 45 minutes to 1 hour. Remove the lasagna from the oven and let it cool 10 minutes before serving.

Ziti Lasagna

Ingredients

2 cups ziti or other small tube pasta
1/2 pound lean ground beef
1/4 cup chopped onion
1/4 cup chopped green pepper
1 (8 ounce) can tomato sauce
1/2 teaspoon Italian seasoning
1/4 teaspoon garlic powder
Dash pepper
3/4 cup ricotta cheese
1 cup shredded part-skim mozzarella cheese

Directions

Cook ziti according to package directions. Meanwhile, in a skillet, cook the beef, onion and green pepper over medium heat until meat is no longer pink; drain. Stir in the tomato sauce, Italian seasoning, garlic powder and pepper. Cook and stir until heated through, about 3 minutes.

Drain pasta. Spread half of the meat sauce in a 1-qt. baking dish coated with nonstick cooking spray. Top with half of the ziti, ricotta cheese and mozzarella cheese. Repeat layers. Bake, uncovered, at 350 degrees F for 20-25 minutes or until heated through. Let stand for 5 minutes before serving.

Lasagna-Stuffed Mushrooms

Ingredients

1/4 pound lean ground beef
1/2 cup fat-free small curd cottage cheese
1 egg
1 tablespoon finely chopped green onion
1 tablespoon chopped fresh parsley
salt and black pepper to taste
1/4 cup prepared pasta sauce, divided
6 large fresh mushrooms, or more as needed, stems removed
1/4 cup shredded mozzarella cheese, divided

Directions

Preheat oven to 375 degrees F (190 degrees C). Spray an 8x8-inch baking dish with cooking spray.

Cook and stir the ground beef in a skillet over medium heat, breaking it apart as it cooks, until the meat is no longer pink, about 10 minutes. Mix together the cottage cheese, egg, green onion, parsley, and salt and pepper in a bowl until the mixture is well combined. Stir in the cooked ground beef.

Place the mushrooms, hollow sides up, close together in the prepared baking dish. Spoon about 1 tablespoon of the cheese filling into the cavity of each mushroom, and allow remaining filling to overflow between mushrooms.

Bake in the preheated oven until the cheese filling is set, about 15 minutes. Remove dish from oven, and spread the pasta sauce evenly over the mushrooms. Sprinkle an even layer of mozzarella cheese over the sauce, return the dish to the oven, and broil until the cheese is bubbling and beginning to brown, about 5 more minutes. Let the mushrooms stand 5 minutes before serving.

Mexican Lasagna Rollups

Ingredients

10 uncooked lasagna noodles
1 (16 ounce) jar salsa
1 pound ground beef
1 (1 ounce) packet taco seasoning mix
1 (16 ounce) package cottage cheese
1/2 cup grated Parmesan cheese
1 (15.5 ounce) jar prepared salsa con queso sauce
1 1/2 cups shredded Mexican cheese blend

Directions

Fill a large pot with lightly salted water and bring to a rolling boil. Once the water is boiling, stir in the lasagna noodles, about 3 or 4 at a time, and return to a boil. Cook the noodles uncovered, stirring occasionally, until the pasta has cooked through but is still firm to the bite, about 10 minutes per batch. Drain well in a colander set in the sink, and lay the cooked noodles flat on waxed paper or aluminum foil while you finish cooking the rest of the noodles.

Preheat oven to 375 degrees F (190 degrees C). Grease a 9x13-inch baking dish, and spread the salsa evenly over the bottom of the dish.

Place the ground beef in a skillet over medium heat, sprinkle with taco seasoning, and cook and stir the meat, breaking it up as it cooks, until the meat is browned and crumbly, about 10 minutes. Drain the fat, and place the meat in a large bowl.

Mix cottage cheese and Parmesan cheese into the meat. Place a cooked lasagna noodle out flat, and spread about 1/3 cup of the cheese and meat mixture along the length of the noodle. Roll up the noodle, and place the filled rolls, seam sides down, into the prepared baking dish. Spoon about 1 1/2 tablespoons of the queso sauce over each roll. Cover the dish with aluminum foil.

Bake in the preheated oven until the sauce is hot and bubbling, about 40 minutes. Uncover the dish, and spread the Mexican cheese blend over the rolls. Return to the oven, and bake until the cheese is melted, 8 to 10 more minutes.

Roasted Red Pepper Lasagna

Ingredients

4 medium sweet red peppers
9 lasagna noodles
4 garlic cloves, minced
1 tablespoon olive or canola oil
1 (28 ounce) can crushed tomatoes
2 tablespoons minced fresh parsley
1 teaspoon sugar
1 teaspoon dried basil
1/2 teaspoon pepper
1/4 cup butter or stick margarine
1/3 cup all-purpose flour
1/2 teaspoon salt
1/4 teaspoon ground nutmeg
2 1/2 cups fat-free milk
1 cup shredded Parmesan cheese

Directions

Cut each pepper into quarters; remove seeds. Place peppers, cut side down, on a foil-lined baking sheet. Broil 4 in. from the heat for 20-25 minutes or until skin is blistered and blackened. Immediately place peppers in a bowl; cover and let stand for 15-20 minutes. Peel off and discard skin. Cut peppers into 1/4-in. strips.

Cook lasagna noodles according to package directions; drain. In a saucepan, cook red peppers and garlic in oil for 1 minute; add the tomatoes, parsley, sugar, basil and pepper. Simmer, uncovered, for 20 minutes. In a saucepan, melt butter. Stir in flour, salt and nutmeg until smooth. Gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened.

Spread 1 cup pepper sauce in a 13-in. x 9-in. x 2-in. baking dish coated with nonstick cooking spray. Top with three noodles, 1-1/2 cups pepper sauce, 1 cup white sauce and 1/3 cup Parmesan cheese. Repeat layers. Top with remaining noodles, white sauce and pepper sauce. Bake, uncovered, at 350 degrees F for 30-35 minutes or until bubbly. Sprinkle with remaining cheese. Let stand for 15 minutes before cutting.

Lasagna Spirals

Ingredients

10 wide lasagna noodles
2 (10 ounce) packages chopped frozen broccoli, thawed and drained
1 (15 ounce) container ricotta cheese
2 cups shredded mozzarella cheese
4 green onions, chopped
2 teaspoons dried basil
1/4 teaspoon ground nutmeg
1 (32 ounce) jar spaghetti sauce
1/2 cup grated Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

Bring a large pot of lightly salted water to a boil. Add noodles and cook for 8 to 10 minutes or until al dente; drain and rinse.

In a large bowl combine broccoli, ricotta cheese, mozzarella cheese, green onions, basil and nutmeg.

Spread about 1/2 cup of the broccoli mixture along each noodle. Roll noodles to form spirals. Place in prepared dish. Spoon spaghetti sauce on and around spirals, and top with Parmesan cheese.

Bake in preheated oven for 30 minutes.

Broccoli and Carrot Lasagna

Ingredients

4 cups chopped broccoli
2 cups chopped carrots
9 lasagna noodles
2 (10.75 ounce) cans condensed cream of mushroom soup
3/4 cup grated Parmesan cheese
3/4 cup cottage cheese
3 cups mozzarella cheese, shredded
1 teaspoon garlic powder
1 teaspoon dried rosemary, crushed
2 teaspoons paprika

Directions

Steam broccoli and carrots till tender.

Boil lasagna noodles.

In a bowl combine cream of mushroom soup, 1/2 cup Parmesan, cottage cheese, and 2 cups Mozzarella. Mix well and set aside 1 1/4 cup of mixture.

To remaining sauce, add garlic powder, rosemary, and the cooked veggies. Set aside.

To assemble lasagna: In a 9x13-inch pan, lay 3 noodles, spread 1/2 of veggie mixture, 3 noodles, spread rest of veggie mixture, 3 noodles, the reserved 1 1/4 cup of cheese mixture. Sprinkle 1 cup Mozzarella on top. Mix together paprika and 1/4 cup Parmesan and sprinkle on top of Mozzarella.

Cover and bake at 375 degrees F (190 degrees C) for 1/2 hour, then remove cover and bake 10 more minutes! Enjoy, it's really wonderful!

Mexican Lasagna I

Ingredients

1 pound lean ground beef
1 (16 ounce) can refried beans
2 teaspoons dried oregano
1 teaspoon ground cumin
1 teaspoon garlic powder
12 uncooked lasagna noodles
2 cups water
2 1/2 cups picante sauce
2 cups sour cream
2 (2 ounce) cans sliced black olives
1 1/2 cups shredded Monterey Jack cheese
1/2 cup shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine beef, beans, oregano, cumin and garlic powder.

Place 4 uncooked noodles in bottom of a 9x13 inch pan. Spread half of beef mixture over noodles. Top with 4 noodles. Spread with remaining mixture, and top with remaining noodles.

In a medium bowl, mix water and picante sauce. Pour evenly over layers. Cover tightly with foil.

Bake 1 1/2 hours in the preheated oven, or until noodles are tender.

Blend sour cream and olives in a medium bowl. Spoon over lasagna, and top with Jack and Cheddar cheese. Bake uncovered until cheese melts, about 5 to 10 minutes.

Kristy's Lasagna

Ingredients

1 (16 ounce) package lasagna noodles
1 pound lean ground beef
3 (15 ounce) cans tomato sauce
1 (6 ounce) can tomato paste
2 teaspoons garlic salt
5 tablespoons Italian seasoning
1 pint part-skim ricotta cheese
2 cups shredded mozzarella cheese

Directions

In a large pot cook lasagna noodles in boiling salted water until al dente. Rinse with cool water. Drain.

In large sauce pan cook ground beef. Drain excess grease. Combine tomato sauces and tomato paste with ground beef and simmer until bubbly. Add garlic salt and Italian seasoning and reduce heat to low simmer. Cook for 10 minutes.

To assemble, in the bottom of a 13x9 inch baking dish spread a thin layer of sauce. Next, add a layer of noodles, ricotta cheese, sauce/ground beef mixture, and then grated mozzarella cheese. Repeat until baking dish is filled. Garnish top with additional shredded mozzarella cheese.

In a preheated 375 degree F(190 degree C) oven bake for 30 minutes or until bubbly. Let stand for 15 minutes and serve.

Vegan Lasagna I

Ingredients

2 tablespoons olive oil
1 1/2 cups chopped onion
3 tablespoons minced garlic
4 (14.5 ounce) cans stewed tomatoes
1/3 cup tomato paste
1/2 cup chopped fresh basil
1/2 cup chopped parsley
1 teaspoon salt
1 teaspoon ground black pepper

1 (16 ounce) package lasagna noodles

2 pounds firm tofu
2 tablespoons minced garlic
1/4 cup chopped fresh basil
1/4 cup chopped parsley
1/2 teaspoon salt
ground black pepper to taste
3 (10 ounce) packages frozen chopped spinach, thawed and drained

Directions

Make the sauce: In a large, heavy saucepan, over medium heat, heat the olive oil. Place the onions in the saucepan and saute them until they are soft, about 5 minutes. Add the garlic; cook 5 minutes more.

Place the tomatoes, tomato paste, basil and parsley in the saucepan. Stir well, turn the heat to low and let the sauce simmer covered for 1 hour. Add the salt and pepper.

While the sauce is cooking bring a large kettle of salted water to a boil. Boil the lasagna noodles for 9 minutes, then drain and rinse well.

Preheat the oven to 400 degrees F (200 degrees C).

Place the tofu blocks in a large bowl. Add the garlic, basil and parsley. Add the salt and pepper, and mash all the ingredients together by squeezing pieces of tofu through your fingers. Mix well.

Assemble the lasagna: Spread 1 cup of the tomato sauce in the bottom of a 9x13 inch casserole pan. Arrange a single layer of lasagna noodles, sprinkle one-third of the tofu mixture over the noodles. Distribute the spinach evenly over the tofu. Next ladle 1 1/2 cups tomato sauce over the tofu, and top it with another layer of the noodles. Then sprinkle another 1/3 of the tofu mixture over the noodles, top the tofu with 1 1/2 cups tomato sauce, and place a final layer of noodles over the tomato sauce. Finally, top the noodles with the final 1/3 of the tofu, and spread the remaining tomato sauce over everything.

Cover the pan with foil and bake the lasagna for 30 minutes. Serve hot and enjoy.

Contadina® Classic Lasagna

Ingredients

1 (8 ounce) package dried lasagna noodles
1 pound mild Italian sausage, casings removed
1 (15 ounce) can CONTADINA® Extra Thick & Zesty Tomato Sauce
1 (14.5 ounce) can CONTADINA® Diced Tomatoes, undrained
1/2 cup beef broth
1 (15 ounce) container ricotta cheese
1 egg
1/2 teaspoon salt
3 cups shredded mozzarella cheese

Directions

Cook noodles according to package direction; drain.

Meanwhile, cook sausage in large skillet until no longer pink, stirring to break up sausage; drain.

Add tomato sauce, undrained tomatoes and broth; bring to boil. Reduce heat and simmer 15 minutes. Combine ricotta cheese, egg and salt.

Layer 1/3 noodles, 1/2 meat sauce, 1/3 noodles, all ricotta cheese mixture, 1/2 mozzarella cheese, remaining noodles, remaining meat sauce and remaining mozzarella cheese in 13x9 inch baking dish.

Cover and bake in preheated 350 degrees F oven, 30 minutes. Bake, uncovered, 15 minutes or until bubbly.

Meatball Lasagna

Ingredients

2 (14.5 ounce) cans diced tomatoes, undrained
1 (8 ounce) can tomato sauce
1 cup water
1 (6 ounce) can tomato paste
1 medium onion, chopped
1 garlic clove, minced
1 tablespoon dried basil
4 teaspoons dried parsley flakes
2 teaspoons sugar
garlic salt to taste
8 uncooked lasagna noodles
24 cooked meatballs
1 egg
1 cup ricotta cheese
2 cups shredded mozzarella cheese
3/4 cup grated Parmesan cheese

Directions

In a large saucepan, combine the first 10 ingredients. Bring to a boil. Reduce heat; cover and simmer for 20 minutes. Meanwhile, cook lasagna noodles according to package directions; drain. Crumble meatballs into the sauce.

In a small bowl, combine egg and ricotta cheese. Spoon 1 cup of the meat sauce into a greased 13-in. x 9-in. x 2-in. baking dish. Layer with half of the noodles, ricotta mixture, meat sauce, mozzarella and Parmesan cheeses. Repeat layers. Cover and bake at 350 degrees F for 45 minutes. Uncover; bake 5-10 minutes longer or until golden brown. Let stand for 15 minutes before cutting.

Homemade Lasagna

Ingredients

1 (16 ounce) package lasagna noodles
1/2 pound ground pork
1/2 pound lean ground beef
1 (8 ounce) can tomato sauce
1 (28 ounce) can crushed tomatoes
1 tablespoon chopped fresh parsley
1 clove garlic, crushed
1/2 teaspoon dried oregano
1/2 cup minced onion
1/8 teaspoon white sugar
1 1/2 teaspoons dried basil
1 1/2 teaspoons salt
1 pound small curd cottage cheese
3 eggs
3/4 cup grated Parmesan cheese
2 teaspoons salt
1/4 teaspoon ground black pepper
1 pound shredded mozzarella cheese

Directions

Preheat oven to 375 degrees F (190 degrees C). Bring a large pot of lightly salted water to a boil. Add noodles and cook for 8 to 10 minutes or until al dente; drain and set aside.

Place pork and beef in a large, deep skillet. Cook over medium high heat until evenly brown. Stir in tomato sauce, crushed tomatoes, parsley, garlic, oregano, onion, sugar, basil and salt. Simmer over medium-low heat for 30 minutes, stirring occasionally.

In a large bowl, combine cottage cheese, eggs, Parmesan cheese, parsley, salt and pepper.

In a 9x13 inch baking dish, place 2 layers of noodles on the bottom of dish; layer 1/2 of the cheese mixture, 1/2 of the mozzarella cheese and 1/2 of the sauce; repeat layers.

Cover with aluminum foil and bake in preheated oven for 30 to 40 minutes. Remove foil and bake for another 5 to 10 minutes; let stand for 10 minutes before cutting; serve.

Grammy's Overnight Lasagna

Ingredients

1 1/2 pounds ground beef
1 (30 ounce) jar marinara sauce
3/4 cup water
1 teaspoon salt
12 lasagna noodles
1 (16 ounce) package cottage cheese
12 ounces grated mozzarella cheese
1/2 cup grated Parmesan cheese

Directions

Cook the ground beef in a large saucepan over medium-high heat until browned and no longer pink, about 5 minutes; drain fat. Stir in the marinara sauce, water, and salt. Bring to a boil. Remove sauce from heat.

Arrange 6 noodles in a 9x13-inch baking dish, breaking if necessary to fit. Spoon 1/2 of the sauce over noodles. Top with 1/2 of the cottage cheese and 1/2 of the mozzarella cheese. Repeat layers with remaining noodles, sauce, cottage cheese, and mozzarella cheese. Top with Parmesan cheese. Cover tightly with foil; refrigerate overnight.

Preheat an oven to 350 degrees F (175 degrees C).

Bake lasagna, covered, until noodles are soft, cheese is melted, and sauce is bubbly, about 1 hour. Allow to sit for 10 minutes before serving.

Veggie No Boiling Lasagna

Ingredients

1 tablespoon olive oil
1 medium sweet onion, thinly sliced
1 medium red bell pepper, thinly sliced
1 medium zucchini, halved lengthwise and thinly sliced
2 (15 ounce) containers ricotta cheese
2 cups shredded mozzarella cheese
1/2 cup grated Parmesan cheese
2 eggs
2 (26 ounce) jars RaguB® Old World StyleB® Pasta Sauce
12 uncooked lasagna noodles

Directions

Preheat oven to 375 degrees F. Heat olive oil in 12-inch nonstick skillet over medium-high heat and cook onion, red pepper and zucchini, stirring occasionally, 5 minutes or until tender.

Meanwhile, combine ricotta cheese, 1 cup mozzarella cheese, 1/4 cup parmesan cheese and eggs in medium bowl.

Spread 1 cup pasta sauce in 13 x 9-inch baking dish. Layer 4 uncooked noodles, then 1 cup sauce, 1/2 of the ricotta mixture and 1/2 of the vegetables; repeat. Top with remaining uncooked noodles and 2 cups sauce. Reserve remaining sauce.

Cover tightly with aluminum foil and bake 1 hour. Remove foil and sprinkle with remaining mozzarella and Parmesan cheeses. Bake uncovered 10 minutes. Let stand 10 minutes before serving. Serve with reserved pasta sauce, heated.

Linebacker Lasagna

Ingredients

1 pound ground beef
1 pound ground pork (for a healthier lasagna, substitute beef for pork or turkey)
1 small onion, chopped
1 cup chopped carrots
1 cup chopped celery
1 tablespoon minced garlic, or to taste
1 (24 ounce) jar Newman's Own Marinara with Mushrooms Sauce
1 (16 ounce) package lasagna noodles
1 (16 ounce) container ricotta cheese
1/4 cup grated Parmesan cheese

Directions

Boil lasagna noodles per box directions.

Meanwhile, saute ground beef and/or pork until lightly browned; drain grease from pan. In separate pan, saute onion and garlic in olive oil; add carrots and celery.

When finished, combine meat, vegetables, and 1 jar of Newman's Own Marinara with Mushrooms Pasta Sauce (Newman's Own Garlic Red and Green Pepper is also terrific in this recipe either added or to be used rather than the Mushrooms sauce).

Line baking pan with one layer of noodles; spread meat and veggie mixture; add another layer of noodles and add ricotta cheese (you can also mix the ricotta with a jar of Newman's Own Bombalina sauce for a great twist); place last layer of noodles and spread a thin layer of meat, sauce, and veggie mix; top with grated parmesan cheese.

Bake at 350 degrees for about 20 minutes.

Spinach Lasagna Rolls

Ingredients

4 ounces PHILADELPHIA Cream Cheese, softened
1 (10 ounce) package frozen chopped spinach, thawed, well drained
1 1/4 cups KRAFT Shredded Low-Moisture Whole Milk Mozzarella Cheese, divided
1/4 cup KRAFT Grated Parmesan Cheese
6 lasagna noodles, cooked, drained
2 cups spaghetti sauce

Directions

Heat oven to 375 degrees F. Mix cream cheese, spinach, 1 cup mozzarella and Parmesan until well blended; spread onto noodles. Roll up tightly.

Place, seam-sides down, in 9-inch sq. baking dish; top with sauce and remaining cheeses.

Bake 30 min. or until heated through.

Fried Green Tomato Lasagna

Ingredients

4 large ripe tomatoes, peeled and chopped
1 (6 ounce) can tomato paste
2 tablespoons sugar
2 tablespoons Italian seasoning
1 garlic clove, minced
1/2 teaspoon garlic salt
1/8 teaspoon pepper
5 tablespoons butter or margarine
4 large tomatoes, cut into 1/4 inch slices
1/2 cup all-purpose flour
6 tablespoons grated Parmesan cheese
2 cups shredded mozzarella cheese

Directions

In a large saucepan, combine the first seven ingredients. Bring to a boil over medium heat. Reduce heat; cover and simmer for 1 hour, stirring occasionally. Remove from the heat; set aside. In a large skillet over medium heat, melt the butter. Dip green tomato slices in flour; brown in skillet on both sides. Remove to paper towels to drain. Spoon 3/4 cup tomato mixture into a greased 13-in. x 9-in. x 2 in. baking dish. Top with a third of the green tomatoes; sprinkle with 2 tablespoons Parmesan cheese. Repeat layers twice. Top with remaining tomato mixture and mozzarella cheese. Bake, uncovered, at 350 degrees F for 15-20 minutes or until cheese is melted and sauce is bubbly. Let stand 5 minutes before serving.

Cheesy Spinach Lasagna

Ingredients

1 (12 ounce) package lasagna noodles
2 (8 ounce) packages cream cheese
2 eggs
2 cups shredded provolone cheese
1/2 cup creamed cottage cheese
6 slices bacon
1 dash garlic powder
2 (10 ounce) packages frozen chopped spinach

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add lasagna pasta and cook for 8 to 10 minutes or until al dente; drain and rinse with cold water.

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble and set aside. Cook spinach according to directions; drain well.

In a bowl beat the cream cheese on medium speed with electric mixer. Add eggs and beat until fluffy. Stir in provolone cheese, cottage cheese, bacon and garlic powder. Layer half of lasagna noodles in a greased baking dish. Spread with half of cheese mixture and half of the spinach. Top with the remaining lasagna noodles, spinach and cheese.

Cover and bake in a preheated oven for 30 minutes or until heated through.

Seafood Lasagna I

Ingredients

1 (16 ounce) package lasagna noodles
1 pound cooked salad shrimp
1 pound fresh crab meat
3 tablespoons butter
3 tablespoons all-purpose flour
3 cups milk
1 cup grated Parmesan cheese
5 cups shredded mozzarella cheese

Directions

Cook lasagna noodles in a large pot of boiling salted water until al dente. Drain well.

Preheat oven to 350 degrees F (175 degrees C).

In a medium size saucepan over medium heat melt butter or margarine, stir in flour and let flour brown slightly. Stir in milk, stirring constantly until sauce thickens. Add the parmesan cheese to the sauce and stir well.

In a 9x13 baking pan spread a thin layer of white sauce, followed by a layer of cooked lasagna noodles. Place 1/4 of the shrimp, 1/4 of the crabmeat and 1 cup mozzarella cheese on top of the lasagna noodles. Repeat three times, making four layers. Top the final layer with sauce and remaining mozzarella cheese. Bake for 45 minutes or until top is brown.

Campbell's Kitchen Vegetable Lasagna

Ingredients

1 (15 ounce) container ricotta cheese
2 cups shredded mozzarella cheese
2 eggs
4 medium carrots, shredded
1 (10 ounce) package frozen chopped broccoli, thawed and well drained
9 cooked lasagna noodles
1 (25.75 ounce) jar Prego® Chunky Garden Combination Italian Sauce
grated Parmesan cheese

Directions

Mix ricotta cheese, 1 cup mozzarella cheese, eggs, carrots and broccoli. Set aside.

Place 3 lasagna noodles in greased 3-quart shallow baking dish. Top with half the vegetable mixture and 1 cup pasta sauce. Repeat layers. Top with remaining lasagna noodles and remaining pasta sauce. Sprinkle with remaining mozzarella cheese.

Bake at 400 degrees F for 30 minutes or until hot. Let stand 10 minutes. Serve with Parmesan cheese.

Potluck Lasagna

Ingredients

1 pound ground beef
1 (14.5 ounce) can Italian stewed tomatoes, cut up
1 (6 ounce) can tomato paste
1 tablespoon minced fresh parsley
1/2 teaspoon minced garlic
2 eggs
1 1/2 cups small curd cottage cheese
1 1/2 cups ricotta cheese
1 cup grated Parmesan cheese
1 teaspoon salt
1 teaspoon pepper
6 lasagna noodles, cooked and drained
2 cups shredded mozzarella cheese

Directions

In a large skillet, cook beef over medium heat until no longer pink; drain. Stir in the tomatoes, tomato paste, parsley and garlic; remove from the heat. In a large bowl, combine the eggs, cheeses, salt and pepper. Layer three noodles in a greased 13-in. x 9-in. x 2-in. baking dish. Top with half of the cottage cheese mixture, 1 cup mozzarella cheese and half of the meat sauce. Repeat layers.

Cover and freeze for up to 3 months. Or cover and bake 375 degrees F for 30 minutes. Uncover; bake 25-30 minutes longer or until edges are bubbly. Let stand for 10 minutes before cutting.

To use frozen lasagna: Thaw in refrigerator overnight. Bake as directed.

Buffalo Cheesy Chicken Lasagna

Ingredients

1 pound skinless, boneless chicken breast - cooked and diced
4 cups spaghetti sauce
2 tablespoons hot sauce
2 tablespoons apple cider vinegar
1 1/2 cups water
1 teaspoon garlic powder
1 small onion, chopped
1 small green bell pepper, chopped
1 (6 ounce) can mushrooms, drained
1 egg, beaten
1 (15 ounce) container ricotta cheese
12 uncooked lasagna noodles
2 cups shredded mozzarella cheese
3/4 cup crumbled blue cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a lasagna pan.

In a large bowl combine the chicken, spaghetti, hot sauce, vinegar, water, garlic powder, onion, bell pepper and mushrooms; mix well and set aside. In a medium bowl, mix together the egg beat and ricotta cheese.

Spread 1 cup of the chicken/spaghetti mixture in the bottom of the prepared pan. Layer with lasagna noodles, then another 1 1/2 cups of the chicken mixture. Spread 1/2 of the ricotta/egg mixture over all, then top with 1/2 of the mozzarella cheese. Add another layer of noodles, 1 1/2 cups chicken mixture, remaining ricotta mixture and remaining mozzarella. Top with one last layer of noodles and remaining chicken mixture.

Cover pan and bake at 350 degrees F (175 degrees C) for 70 minutes. Remove cover, sprinkle with crumbled blue cheese and bake uncovered for another 5 minutes.

Remove from oven, cover and let stand for about 15 to 20 minutes before serving.

Christmas Night Lasagna

Ingredients

3 pounds ground beef
1 pound bulk pork sausage
1 medium onion, chopped
1 medium green pepper, chopped
2 (28 ounce) jars meatless spaghetti sauce
1 (10.75 ounce) can condensed tomato soup, undiluted
1 (4 ounce) can mushroom stems and pieces, undrained
2 teaspoons Worcestershire sauce
1 1/2 teaspoons Italian seasoning
1 1/2 teaspoons salt, divided
1 1/2 teaspoons pepper, divided
1 teaspoon garlic powder
2 eggs, beaten
2 1/2 cups small curd cottage cheese
1 (15 ounce) container ricotta cheese
2 cups shredded Parmesan cheese
24 lasagna noodles, cooked and drained
12 slices mozzarella cheese

Directions

In a large skillet or Dutch oven, cook beef, sausage, onion and green pepper over medium heat until meat is no longer pink; drain. Add the spaghetti sauce, soup, mushrooms, Worcestershire sauce, Italian seasoning, 1 teaspoon salt, 1 teaspoon pepper and garlic powder. Bring to a boil. Reduce heat; simmer, uncovered, for 30 minutes, stirring occasionally.

In a bowl, combine the eggs, cottage cheese, ricotta and remaining salt and pepper. Spread 2 cups meat sauce each into two greased 13-in. x 9-in. x 2-in. baking dishes. Layer each with 1/3 cup Parmesan cheese, four noodles, 1-1/4 cups cottage cheese mixture and three slices of mozzarella cheese. Repeat layers. Top with the remaining noodles, meat sauce and Parmesan.

Bake, uncovered, at 350 degrees F for 45 minutes or until bubbly. Let stand for 15 minutes before cutting.

Simply Traditional Lasagna

Ingredients

- 1 pound ground beef
- 1 pound bulk Italian sausage
- 1/2 cup warm water
- 1 cup sliced black olives
- 1 pinch basil
- 2 teaspoons garlic powder
- 1 tablespoon dried oregano
- 1 1/2 teaspoons dried sage
- 2 teaspoons ground black pepper
- 2 tablespoons minced garlic
- 1 tablespoon dried onion flakes
- 2 (14 ounce) jars marinara sauce
- 1 (16 ounce) package lasagna noodles
- 8 ounces ricotta cheese
- 1 pound mozzarella cheese, shredded

Directions

Brown the ground beef and Italian sausage in a large skillet over medium-high heat. Drain excess grease. Stir in the water and black olives, and season with basil, garlic powder, oregano, sage, pepper, minced garlic, and onion flakes. Simmer for about 15 minutes, stirring frequently. Stir in the marinara sauce, and remove from the heat.

Preheat the oven to 375 degrees F (190 degrees C).

Place a layer of the meat and sauce in the bottom of a 9x13 inch baking dish. Cover with a layer of dry noodles. Spread a thin layer of ricotta cheese over the noodles, and sprinkle with a little mozzarella cheese. Cover with another layer of sauce, and repeat layering ending with the meat and sauce on top. Reserve about 1/2 cup of mozzarella cheese for later.

Bake for 45 minutes in the preheated oven, but check after 30 minutes depending on how thick the lasagna is. Lasagna is cooked when you can easily stick a knife into it. Sprinkle the reserved cheese over the top, and return to the oven for about 10 minutes for a nice melted cheese topping.

Very Veggie Lasagna

Ingredients

2 cups 1% cottage cheese
1 (15 ounce) container reduced-fat ricotta cheese
2 tablespoons minced fresh parsley
1 (26 ounce) jar meatless spaghetti sauce
9 uncooked lasagna noodles
2 medium carrots, shredded
1 1/2 cups broccoli florets
4 ounces fresh mushrooms, sliced
1 small zucchini, thinly sliced
1 small yellow summer squash, thinly sliced
2 cups fresh spinach
2 cups shredded part-skim mozzarella cheese

Directions

In a bowl, combine the cottage cheese, ricotta and parsley. Spread 1/2 cup spaghetti sauce in a 13-in. x 9-in. x 2-in. baking dish coated with nonstick cooking spray. Top with three noodles and a third of the cheese mixture. Sprinkle with half of the carrots, broccoli, mushrooms, zucchini and squash. Top with a third of the remaining sauce.

Arrange half of the spinach over spaghetti sauce; sprinkle with a third of the mozzarella cheese. Repeat layers of noodles, cheese mixture, vegetables, sauce, spinach and mozzarella. Top with the remaining noodles, cheese mixture, sauce and mozzarella.

Cover tightly and bake at 350 degrees F for 45 minutes. Uncover; bake 15 minutes longer or until noodles are tender. Let stand for 15 minutes before cutting.

Lasagna Stuffed Shells

Ingredients

18 jumbo pasta shells

1 1/2 pounds ground beef
2 tablespoons chopped onion
1 (12 ounce) can tomato paste
1 (14 ounce) can tomato sauce
1/2 teaspoon salt
1/2 teaspoon dried oregano
1/2 teaspoon garlic powder

2 eggs
3 cups cottage cheese
1 (16 ounce) package shredded mozzarella cheese, divided
1/2 cup grated Parmesan cheese
2 tablespoons dried parsley
1 teaspoon salt
1/2 teaspoon ground black pepper

Directions

Preheat an oven to 375 degrees F (190 degrees C). Fill a large pot with lightly-salted water and bring to a rolling boil; stir in the shell pasta and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has nearly cooked through but still very firm to the bite, about 5 minutes. Drain well and rinse with cold water.

While the shells are cooking, heat a large skillet over medium-high heat; cook and stir the beef and onion in the hot skillet until the beef is crumbly, evenly browned, and no longer pink. Drain and discard any excess grease; stir in the tomato paste, tomato sauce, salt, oregano, and garlic powder. Bring to a simmer and cook for 5 minutes. Spread half of the sauce into a 9x13-inch baking dish.

Beat the eggs in a mixing bowl. Stir in the cottage cheese, 3/4 of the mozzarella cheese, Parmesan cheese, parsley, salt, and pepper. Spoon the cheese mixture into the shells and set them into the prepared baking dish. Once all the shells have been filled, pour the remaining meat sauce over the shells and sprinkle with the remaining mozzarella cheese.

Bake in the preheated oven until the shells are hot in the center and the mozzarella cheese is melted and bubbly, about 30 minutes.

Brenda 's Lasagna

Ingredients

1 (16 ounce) package lasagna noodles
1 pound lean ground beef
salt and pepper to taste
1 (16 ounce) jar spaghetti sauce
1 clove garlic, minced
1/2 pound shredded mozzarella cheese
1/2 pound shredded Cheddar cheese
1 pint ricotta cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Preheat oven to 350 degrees F (175 degrees C). In a large skillet over medium-high heat, brown beef and season with salt and pepper; drain. Stir in spaghetti sauce and garlic and simmer 5 minutes.

In a medium bowl, combine mozzarella, Cheddar and ricotta; stir well. In 9x13 inch pan, alternate layers of noodles, meat mixture and cheese mixture until pan is filled.

Bake in preheated oven for 30 minutes, or until cheese is melted and bubbly.

Smothered Mexican Lasagna

Ingredients

1 1/2 pounds ground turkey
1 bunch green onions, chopped
1 (1.25 ounce) package taco seasoning mix
2 cups water
1 (14.5 ounce) can diced tomatoes, undrained
1 (4 ounce) can diced green chile peppers, undrained
1 (15 ounce) container ricotta cheese
2 eggs
8 (10 inch) flour tortillas
1 (8 ounce) container sour cream
1/4 cup salsa

Directions

Preheat oven to 400 degrees F (200 degrees C). Place ground turkey in a large, deep skillet. Cook over medium high heat until evenly brown. Stir in green onions, taco seasoning mix, water, diced tomatoes with juice, and green chiles with juice. Reduce heat to medium.

In a medium bowl, mix together ricotta and eggs. Place 2 tortillas in the bottom of a 9x13 inch pan. Spread 1/4 of the ricotta mixture on tortillas. Spoon 1/4 of the meat mixture over the cheese. Repeat layers until all is used up.

Bake in preheated oven for 20 minutes, or until sauce is bubbly. In a small bowl, mix together sour cream and salsa. Serve in a bowl on the side.

Easy Lasagna II

Ingredients

1 pound lean ground beef
1 (32 ounce) jar spaghetti sauce
32 ounces cottage cheese
3 cups shredded mozzarella cheese
2 eggs
1/2 cup grated Parmesan cheese
2 teaspoons dried parsley
salt to taste
ground black pepper to taste
9 lasagna noodles
1/2 cup water

Directions

In a large skillet over medium heat brown the ground beef. Drain the grease. Add spaghetti sauce and simmer for 5 minutes.

In a large bowl, mix together the cottage cheese, 2 cups of the mozzarella cheese, eggs, half of the grated Parmesan cheese, dried parsley, salt and ground black pepper.

To assemble, in the bottom of a 9x13 inch baking dish evenly spread 3/4 cup of the sauce mixture. Cover with 3 uncooked lasagna noodles, 1 3/4 cup of the cheese mixture, and 1/4 cup sauce. Repeat layers twice. Top with 3 noodles, remaining sauce, remaining mozzarella and Parmesan cheese. Add 1/2 cup water to the edges of the pan. Cover with aluminum foil.

Bake in a preheated 350 degree F(175 degrees C) oven for 45 minutes. Uncover and bake an additional 10 minutes. Let stand 10 minutes before serving.

Slow Cooker Lasagna

Ingredients

1 (1 pound) package Bob Evans® Italian Sausage Roll
1 (9 ounce) package no-boil lasagna noodles, broken into 2 pieces
12 ounces ricotta cheese
3 cups shredded mozzarella cheese, divided
2 (26 ounce) jars pasta sauce
1 tablespoon dried parsley

Directions

Spray interior of slow cooker with non-stick vegetable spray.

In medium skillet over medium heat, crumble and cook sausage until brown. Place in slow cooker. Add noodles, ricotta, 2 cups mozzarella, pasta sauce and parsley. Stir gently to combine.

Cover and cook on low for 4 to 6 hours. 5 minutes before serving, top with remaining 1 cup mozzarella cheese. Cover to melt cheese.

Lasagna Roll Ups

Ingredients

1 (16 ounce) package uncooked lasagna noodles
1 pound mozzarella cheese, shredded
1 (15 ounce) container ricotta cheese
1 pound firm tofu
1 (10 ounce) package frozen chopped spinach - thawed, drained and squeezed dry
2 cups grated Parmesan cheese
1 (28 ounce) jar pasta sauce

Directions

Bring a large pot of lightly salted water to a boil. Cook lasagna noodles for 5 to 8 minutes, or until just slightly underdone; drain and rinse.

In a large mixing bowl, mix together grated cheese, ricotta cheese, tofu, frozen spinach, and 1 cup Parmesan cheese.

Lay out a noodle. Spread a layer of the cheese mixture on the noodle, then add a thin layer of sauce. Roll the noodle up, and place seam side down in a 13x9 pan. Repeat for other noodles. Top with remaining sauce and Parmesan cheese.

Bake in a preheated 350 degree F (175 degree C) oven for 30 min, or until hot and bubbly.

Alaskan Halibut Lasagna

Ingredients

6 tablespoons butter or margarine, divided
1 1/2 pounds halibut steaks, bones removed and cut into 1 inch cubes
2 garlic cloves, minced
3/4 teaspoon dried thyme
1/3 cup all-purpose flour
1/2 teaspoon salt
1 1/2 cups chicken broth
1 cup heavy whipping cream
8 ounces lasagna noodles, cooked and drained
2 cups shredded Swiss cheese
Minced fresh parsley

Directions

In a large skillet over medium heat, melt 2 tablespoons butter. Add halibut, garlic and thyme. Cook until fish flakes easily with a fork, about 10 minutes. Remove and set aside. Add the remaining butter to the skillet. Stir in flour and salt until smooth; cook and stir until golden brown. Gradually add broth and cream. Bring to a boil; cook and stir for 2 minutes or until thickened. In a greased 13-in. x 9-in. x 2-in. baking dish, layer half of the noodles, halibut, white sauce and cheese. Repeat layers. Cover and bake at 350 degrees F for 20 minutes. Uncover; bake 20 minutes longer or until bubbly. Let stand 15 minutes before serving. Sprinkle with parsley if desired.

Chicken, Mushroom, and Polenta Lasagna

Ingredients

6 large tomatoes, diced
6 large tomatoes, pureed
6 cloves garlic, minced
1/2 cup chopped fresh basil
1/4 cup chopped fresh oregano
2 tablespoons honey
salt and pepper to taste
10 cremini mushrooms (baby bellas), sliced
1/4 large Vidalia onion, finely chopped
2 tablespoons olive oil
1 pound skinless, boneless chicken breast halves - cubed
2 (16 ounce) tubes polenta, cut into 1/4 inch thick slices
4 ounces pesto sauce
1 cup shredded Mozzarella cheese

Directions

In a saucepan, combine diced tomatoes, pureed tomatoes, garlic, basil, oregano, honey, salt, and pepper. Cook over medium heat for 45 minutes, allowing to thicken. Stir in mushrooms and onions. Cook for 15 minutes more.

Meanwhile, heat the olive oil in a skillet over medium heat and partially cook the chicken on all sides until no longer pink on the outside. Remove and set aside. In the same skillet, sear the polenta pieces in the remaining olive oil until the outsides are crispy.

Preheat oven to 375 degrees F (190 degrees C).

Cover the bottom of a casserole dish with half of the polenta slices. Thinly spread about half of the pesto over the polenta. Then cover the polenta with chicken, tomato sauce and a half-cup of the Mozzarella cheese. Repeat the layering of polenta, pesto, chicken, and sauce.

Bake in preheated oven for 25 minutes. Remove, uncover, and top with the remaining Mozzarella cheese. Return to oven, uncovered, until cheese is melted, about 5 minutes.

No-Noodle Lasagna

Ingredients

- 1 1/2 pounds ground beef
- 1/2 cup chopped onion
- 1 (6 ounce) can tomato paste
- 1 tablespoon dried parsley flakes
- 1/2 teaspoon dried basil
- 1/2 teaspoon dried oregano
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 dash garlic salt
- 1 egg
- 1 1/2 cups small curd cottage cheese
- 1/4 cup grated Parmesan cheese
- 2 (8 ounce) cans refrigerated crescent rolls
- 1/2 pound sliced mozzarella cheese
- 1 tablespoon milk
- 1 tablespoon sesame seeds

Directions

In a large skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Add tomato paste and seasonings; mix well. In a bowl, combine the egg, cottage cheese and Parmesan.

Roll out each tube of crescent dough between waxed paper into a 15-in. x 10-in. rectangle. Transfer one rectangle to a greased 15-in. x 10-in. x 1-in. baking pan. Spread with half of the meat mixture to within 1 in. of edges; top with half of the cheese mixture. Repeat meat and cheese layers.

Top with mozzarella. Carefully place second dough rectangle on top; press edges to seal. Brush with milk; sprinkle with sesame seeds. Bake, uncovered, at 350 degrees F for 25-30 minutes or until golden brown.

Cheese Lovers Lasagna

Ingredients

1 (16 ounce) package lasagna noodles
1 (16 ounce) jar spaghetti sauce with meat
1 (8 ounce) package mozzarella cheese, shredded
6 slices processed American cheese
1 (8 ounce) package mild Cheddar cheese, shredded
1 (8 ounce) container small curd cottage cheese
1/4 cup grated Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add lasagna pasta and cook for 8 to 10 minutes or until al dente; drain and rinse with cold water.

Line the bottom of a 9x13 inch casserole dish with noodles and spread on 1/4 cup of the spaghetti sauce. Add another layer of noodles and begin alternating layers of cheeses, noodles and sauce, beginning with the cottage cheese. Make sure you leave enough spaghetti sauce to cover the top to prevent hardening of the top layer of noodles. Finish with a sprinkle of Parmesan.

Bake in a preheated oven until cheese is well melted and filling is heated through; about 20 or 25 minutes.

Golden Lasagna

Ingredients

6 lasagna noodles
1/4 cup chopped onion
1 (4.5 ounce) can sliced mushrooms, drained
3 tablespoons chicken broth
1 (10.75 ounce) can condensed cream of chicken soup
1/3 cup milk
1/2 teaspoon dried basil
2 cups diced chicken breast meat
1 pound ricotta cheese
1 1/2 cups shredded Cheddar cheese
1/8 cup grated Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add noodles and cook for 8 to 10 minutes or until al dente; drain.

In a small saucepan, saute onion and mushrooms in chicken broth. Remove from heat. Stir in soup, milk and basil. Mix well. Set aside.

In a lightly greased 9x13 inch baking dish, arrange 3 cooked lasagna noodles. Layer as follows: 1/2 the chicken, 1/2 the ricotta cheese, 1/2 the Cheddar cheese, 1/2 the Parmesan cheese and 1/2 the mushroom/soup mixture. Add the other 3 lasagna noodles and repeat layers. Bake uncovered in the preheated oven for approximately 50 minutes.

Lasagna Toss

Ingredients

2 cups uncooked penne pasta
1 pound ground Italian sausage
1 (26 ounce) jar garlic and onion spaghetti sauce (such as Ragu® Robusto® Sauteed Onion & Garlic Pasta Sauce)
1 cup cottage cheese
2 cups shredded mozzarella cheese, divided

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 2.5 quart baking dish.

Bring a large pot of lightly salted water to a boil. Place pasta in the pot, cook for 8 to 10 minutes, until tender, and drain.

Cook and stir the Italian sausage in a large skillet over medium heat until browned, about 8 to 10 minutes. Drain the fat from the meat, pour the cooked pasta and spaghetti sauce into the skillet, and stir well to combine. Bring the mixture to a boil.

Pour half of the hot pasta-sausage mixture into the prepared baking dish, spread with the cottage cheese in an even layer, and sprinkle with half the mozzarella cheese. Spread the remaining pasta mixture over the cheese, and top with the remaining mozzarella cheese.

Cover and bake in the preheated oven for about 25 minutes, until the casserole is hot and the cheese is melted and bubbling. Let it stand 5 minutes to firm up before serving.

Polish Style Lasagna

Ingredients

9 uncooked lasagna noodles
1 onion, sliced
1/2 cup butter
2 2/3 cups dry potato flakes
1 (8 ounce) package cream cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cook lasagna noodles according to package directions. Drain, pat dry and interleave in a damp towel to keep moist OR spray each noodle with cooking spray OR lightly apply some oil.

In a separate large skillet over medium heat, combine the onions with the butter and saute for 5 minutes.

Prepare the instant mashed potatoes according to package directions, but omit the milk. Stir in the cream cheese until well blended.

Place 3 noodles in the bottom of a lightly greased 9x13-inch baking dish. Spread 1/2 the potato mixture over the noodles in the dish. Top this with 3 more noodles, followed by the other 1/2 of the potato mixture. Finish by topping with the remaining 3 noodles, then top those with sauteed onions.

Bake at 350 degrees F (175 degrees C) for 20 minutes, or until bubbly. Allow to cool for 5 minutes before cutting.

Sauceless Garden Lasagna

Ingredients

1 medium zucchini, halved lengthwise and sliced
1/3 cup chopped red onion
1 cup shredded mozzarella cheese, divided
1/2 cup crumbled feta cheese
2 portobello mushrooms, sliced
4 cups fresh baby spinach
1/4 cup chopped fresh basil
1 tablespoon chopped fresh oregano
3 cloves garlic, minced
3 tablespoons olive oil
1/4 cup balsamic vinegar
1 teaspoon sugar
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper
1 (8 ounce) package no-cook lasagna noodles
9 roma (plum) tomatoes, thinly sliced

Directions

Preheat the oven to 350 degrees F (175 degrees C). Lightly coat a 9x9 inch baking dish with cooking spray.

In a large bowl, toss together the zucchini, mushrooms, spinach, garlic, red onion, 1/2 cup mozzarella cheese, and feta cheese. Drizzle with olive oil and balsamic vinegar, and stir in basil, oregano, sugar, salt and pepper. Stir the mixture until evenly blended.

Place a layer of lasagna noodles into the bottom of the prepared pan. Make a layer of tomato slices over the noodles. Spread a generous amount of the spinach mixture over the tomatoes. Don't worry, it shrinks a lot while cooking. Lay slices of tomatoes over the spinach mixture, then another layer of noodles. Start with another layer of tomatoes on top of the noodles, and repeat layering until the dish is heaped with lasagna, ending with the vegetable mixture. Sprinkle remaining cheese on the top.

Bake for 35 to 45 minutes in the preheated oven, until noodles, and vegetables are tender. Let stand for a few minutes to set, then slice and serve.

Vegetarian Lasagna

Ingredients

1 (16 ounce) can diced tomatoes
1 (16 ounce) package instant lasagna noodles
1 bunch fresh spinach, washed and chopped
2 large carrots, shredded
2 large zucchini, diced
2 summer squash, diced
1 large eggplant, diced
1 large head broccoli, cut into florets
2 teaspoons dried oregano
salt and pepper to taste
1 cup shredded mozzarella cheese (optional)
1 cup ricotta cheese (optional)

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease one 9x13 inch baking dish.

Place a layer of tomatoes in the bottom of the baking dish, followed by a layer of noodles, spinach, carrots, zucchini, summer squash, eggplant and broccoli. Season to taste with oregano, salt and pepper. Repeat layering of ingredients until all are used up. If using cheeses sprinkle over broccoli layers and on top of dish.

Bake at 375 degrees F (190 degrees C) for 25 to 35 minutes.

Easy Lasagna Soup

Ingredients

1 pound ground beef
5 cups water
1 (14.5 ounce) can diced tomatoes, drained
1 1/2 cups quartered fresh mushrooms
3/4 cup chopped green bell pepper
1/2 cup diced onion
1 clove garlic, crushed
1 teaspoon basil
salt and pepper to taste
3/4 cup crumbled feta cheese

Directions

In a large pot over medium heat, cook and stir the ground beef until evenly brown; drain.

Mix the water, tomatoes, mushrooms, green bell pepper, onion, and garlic into the pot with the beef. Season with basil, salt, and pepper. Bring to a boil, reduce heat, and simmer 45 minutes.

Mix the feta cheese into the soup, and continue cooking about 15 minutes before serving.

Sausage Spinach Alfredo Lasagna

Ingredients

1 pound spicy pork sausage
1 (10 ounce) package frozen chopped spinach, thawed and drained
1 (16 ounce) jar Alfredo sauce
1/4 teaspoon ground black pepper
2 cups shredded Cheddar cheese
1 (15 ounce) container ricotta cheese
1/2 cup grated Parmesan cheese
1 egg, lightly beaten
3/4 (16 ounce) package no-boil lasagna noodles
1 cup shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a skillet over medium heat, cook the sausage until evenly brown. Drain, and mix in the spinach and Alfredo sauce. Season with pepper. Continue cooking until spinach and sauce are heated through.

In a bowl, mix the Cheddar cheese, ricotta cheese, Parmesan cheese, and egg.

In a 9x13 inch baking dish, layer 1/3 of the sausage mixture, 1/3 of the noodles, and 1/3 of the cheese mixture. Repeat layers twice, and top with mozzarella cheese.

Cover, and bake 45 minutes in the preheated oven. Let stand 15 minutes before serving.

Potato Lasagna

Ingredients

10 small red potatoes, thinly sliced
10 baby carrots, sliced
1 large green bell pepper, chopped
1/2 Vidalia onion, chopped
3 cloves garlic, chopped
2 cups baby spinach leaves
1/4 cup shredded smoked Gouda cheese
1 1/2 cups shredded mozzarella cheese
1/2 cup shredded sharp Cheddar cheese
salt and pepper to taste
1 (14 ounce) jar vodka marinara sauce

Directions

Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a 2 quart casserole dish.

In a medium bowl, toss together the carrots, bell pepper, onion, garlic, and spinach. In a separate bowl, blend together the Gouda cheese, mozzarella cheese, and sharp Cheddar cheese. Set aside.

Place two layers of sliced potatoes in the bottom of the prepared casserole dish. Season the potatoes with a little salt and pepper. Top with a layer of the spinach mixture, and pour about 1/2 cup of sauce over all. Sprinkle with some of the cheese blend. Repeat layering with remaining potatoes, vegetables, sauce and cheese, ending with cheese on the top.

Bake covered for 35 minutes in the preheated oven. Remove the lid, and bake for 10 more minutes until the top is browned.

Classic Lasagna

Ingredients

9 lasagna noodles
1 tablespoon olive oil
1 pound ground beef
1 pound bulk Italian sausage
1 (16 ounce) can sliced mushrooms, drained
1 teaspoon garlic salt
1 teaspoon dried oregano
1/2 teaspoon dried thyme
1/4 teaspoon dried basil
4 (15 ounce) cans tomato sauce
salt and pepper to taste
1 (15 ounce) container ricotta cheese
3 eggs, beaten
1/3 cup grated Parmesan cheese
1 pound shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add the lasagna noodles and olive oil; cook until al dente, 8 to 10 minutes; drain.

Cook the ground beef and sausage in a large pot over medium heat; drain. Stir in the mushrooms, garlic salt, oregano, thyme, basil, and tomato sauce. Season with salt and pepper; simmer 30 minutes.

Meanwhile, mix together the ricotta cheese, eggs, and Parmesan cheese in a bowl.

Ladle enough of the meat sauce into a 9x13 inch baking dish to cover the bottom in a thin layer. Form a layer atop the sauce with 3 of the lasagna noodles. Spread about 1/4 of the ricotta cheese mixture over the noodles. Sprinkle about 1/3 of the mozzarella cheese over the ricotta cheese mixture and then ladle about 1/3 of the meat sauce over the mozzarella cheese. Repeat layering twice more, topping with the remaining 1/4 pound of mozzarella cheese.

Bake in preheated oven 90 minutes. Allow to sit 10 to 15 minutes before serving.

Southwest Sausage Lasagna

Ingredients

1 pound Bob Evans® Zesty Hot Sausage Roll
2 (10 ounce) cans enchilada sauce
18 corn tortillas
1 (4 ounce) can chopped green chilies
1 (8 ounce) container sour cream
1 pound Mexican-style shredded cheese

Directions

Preheat oven to 375 degrees F. Crumble and cook sausage in medium skillet until brown.

Pour 1/2 can enchilada sauce into greased 9 x 13 inch baking dish. Lay 6 tortillas to cover bottom of pan. Cover with 1/2 can of sauce. Top with 1/2 of sausage and all of green chilies. Spread sour cream on top. Sprinkle with 1/3 of cheese. Add another layer of 6 enchiladas. Top with 1/2 can of sauce, rest of sausage and 1/3 of cheese. Top with remaining 6 tortillas, sauce and cheese.

Cover with foil. Bake 20 minutes. Uncover and bake an additional 5 minutes until cheese is lightly browned.

Southwestern Lasagna

Ingredients

1 1/2 pounds ground beef
1 medium onion, chopped
1 (14.5 ounce) can enchilada sauce
1 (14.5 ounce) can diced tomatoes, undrained
1 (2.25 ounce) can sliced ripe olives, drained
1 teaspoon salt
1/4 teaspoon garlic powder
1/4 teaspoon pepper
1 cup small curd cottage cheese
1 egg
1/2 pound Monterey Jack cheese, thinly sliced
8 (8 inch) corn tortillas, halved
1/2 cup shredded Cheddar cheese

Directions

In a large skillet, brown beef and onion; drain. Stir in enchilada sauce, tomatoes, olives, salt, garlic powder and pepper; bring to a boil. Reduce heat; simmer, uncovered, for 20 minutes. In a small bowl, combine cottage cheese and egg; set aside. Spread one-third of the meat sauce in a greased 13-in. x 9-in. x 2-in. baking dish. Top with half the Monterey Jack cheese, half the cottage cheese mixture and half the tortillas. Repeat layers, ending with meat sauce. Sprinkle with cheddar cheese. Cover and bake at 350 degrees F for 20 minutes. Uncover and bake 10 minutes longer.

Mexican Lasagna

Ingredients

1 pound extra-lean ground beef
1 (16 ounce) can refried beans
2 teaspoons dried oregano
1 teaspoon ground cumin
3/4 teaspoon garlic powder
12 dry lasagna noodles
2 1/2 cups water
2 1/2 cups salsa
2 cups sour cream
3/4 cup chopped green onions
1 (2 ounce) can sliced black olives
1 cup shredded Pepper Jack cheese

Directions

In a large skillet, cook the ground beef over medium-high heat until evenly brown. Drain off excess fat. In a large bowl, combine the cooked beef, refried beans, oregano, cumin and garlic powder.

Place four of the uncooked lasagna noodles in the bottom of a 9x13 inch baking dish. Spread half of the beef mixture over the noodles. Top with 4 more uncooked noodles and the remaining half of the beef mixture. Cover with remaining noodles. Combine the water and the salsa in a medium bowl, and pour over all.

Cover tightly with foil. Bake at 350 degrees F (175 degrees C) for 1 1/2 hours, or until noodles are tender.

In a medium bowl, combine the sour cream, green onions and olives. Spoon over casserole, and top with shredded cheese. Return to the oven, and bake for an additional 5 to 10 minutes, or until cheese is melted.

Fresh Spinach and Sun-Dried Tomato Lasagna

Ingredients

1 (16 ounce) package lasagna noodles
1 1/2 tablespoons olive oil
1 onion, chopped
1 carrot, finely chopped
1 stalk celery, finely chopped
3/4 pound mushrooms, chopped
2 cloves garlic, minced
1/2 cup dry white wine
1 (28 ounce) can diced tomatoes with juice
2 sun-dried tomatoes, chopped
1 teaspoon dried thyme
salt to taste
ground black pepper to taste
1/3 cup all-purpose flour
3 cups heavy whipping cream
1/4 teaspoon ground nutmeg
1 pinch salt
8 cups spinach, rinsed
1 cup grated Parmesan cheese

Directions

Cook lasagna in boiling salted water in a large pot until al dente. Drain.

Meanwhile, heat one half tablespoon of olive oil in a Dutch oven over medium heat. Add the chopped onion, celery, and carrots, stir and cook until onions have softened. Add mushrooms and garlic and continue to cook until the mushrooms have released their liquid, 2 or 3 minutes. Add wine and cook until most of the liquid has evaporated. Stir in chopped tomatoes(include liquid), sun-dried tomatoes, and thyme. Bring to a simmer, then reduce heat to low and simmer until thick. Season with salt and pepper.

To make the white sauce, heat remaining oil in a heavy pan over low heat. Add flour, whisk constantly until the flour begins to turn a light brown. Remove pan from heat and whisk in cream. Season with nutmeg and a pinch of salt. Remove from heat and set aside.

To assemble, spread 1/2 cup of the mushroom sauce in the bottom of a casserole dish, add one layer of noodles, then another 1/2 cup of mushroom sauce. Arrange a single layer of the fresh spinach leaves over the sauce and drizzle them with 1/3 cup of the white sauce. Sprinkle 2 tablespoons of the grated Parmesan cheese over the spinach and top with another layer of the noodles. Repeat 5 times.

In a preheated 375 degree F (190 degrees C) oven bake for 40 minutes. Let stand for 10 to 15 minutes. Serve warm.

Best Lasagna

Ingredients

- 1 (16 ounce) package lasagna noodles
- 1 pound ground beef
- 1 onion, chopped
- salt and pepper to taste
- 1 tablespoon Italian seasoning
- 4 cups ricotta cheese
- 1 cup grated Romano cheese
- 2 1/2 cups spaghetti sauce
- 1 1/2 cups shredded mozzarella cheese
- 2 medium zucchini, sliced
- 1 cup fresh basil leaves

Directions

Bring a large pot of water to a rapid boil. Boil lasagna noodles 6 to 8 minutes until al dente. Drain and rinse with cold water. Lay noodles flat and remove excess water with a paper towel.

In a skillet, brown the ground beef over medium-high heat. Add onion, salt, pepper, and Italian seasoning. Cook until there is no remaining pink color in beef. Drain any liquids and set aside.

In a large bowl, mix together ricotta cheese, Romano cheese, 2 cups of the spaghetti sauce and the seasoned ground beef. Mix until well blended. Meanwhile, preheat oven to 375 degrees F (190 degrees C).

Add a thin layer of spaghetti sauce in the bottom of a 9x13 inch baking dish. Add a layer of noodles lengthwise and a few noodles in the opposite direction. Pour in a generous layer of ricotta mixture on top of noodles. Top ricotta layer with several basil leaves. Add another layer of noodles lengthwise. Spread on 1 cup of the mozzarella cheese. Line up the zucchini slices on top of the mozzarella cheese. Add another thin layer of ricotta cheese. Add the last layer of noodles lengthwise. Top the noodles with the remaining spaghetti sauce, several more basil leaves in an eye catching arrangement and top with the remaining 1/2 cup mozzarella cheese.

Bake in a preheated oven for 50 to 55 minutes. If Mozzarella cheese becomes too browned, loosely cover with a piece of foil.

Bob's Awesome Lasagna

Ingredients

8 ounces lasagna noodles
1 pound ground beef
1/4 cup minced onions
1 teaspoon salt
1/2 teaspoon garlic salt
1 (32 ounce) jar spaghetti sauce
1 (16 ounce) package large curd cottage cheese
1 pound mozzarella cheese, shredded

Directions

Bring a large pot of lightly salted water to a boil. Cook noodles in boiling water for 8 to 10 minutes, or until al dente; drain.

In a large skillet over medium heat, saute ground beef, onions, salt and garlic salt until meat is brown. Drain excess fat, add spaghetti sauce to beef mixture, and bring to a boil. Reduce heat, and simmer for 15 to 20 minutes.

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch glass baking pan.

Line bottom of pan with three lasagna noodles. Spread 1/3 of sauce mixture over noodles. Layer 1/3 of the cottage cheese over the sauce. Sprinkle 1/3 of the mozzarella over the cottage cheese. Repeat this layering process until all ingredients are used up.

Bake in the preheated oven for one hour. Let stand for 10 minutes before serving.

Alysia's Basic Meat Lasagna

Ingredients

- 1 1/2 pounds ground beef
- 1 teaspoon garlic powder
- 1 (28 ounce) jar sausage flavored spaghetti sauce
- 1 (8 ounce) can tomato sauce
- 1 teaspoon dried oregano
- 1 tablespoon olive oil
- 4 cloves garlic, minced
- 1 small onion, diced
- 1 (8 ounce) package mozzarella cheese, shredded
- 8 ounces provolone cheese, shredded
- 1 (15 ounce) container ricotta cheese
- 2 eggs
- 1/4 cup milk
- 1/2 teaspoon dried oregano
- 9 lasagna noodles
- 1/4 cup grated Parmesan cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a skillet over medium heat season ground beef with garlic powder and oregano. Brown the meat and drain.

In a large sauce pan add spaghetti sauce, tomato sauce, and oregano; set aside. In a skillet heat olive oil. Saute garlic and onions for about 5 minutes. Mix sauteed onions and garlic with meat into the sauce and cook for 15 to 20 minutes.

Combine mozzarella and provolone cheeses in a medium bowl. In a medium bowl mix ricotta cheese, eggs, milk, and oregano.

Layer a 9x13 inch baking pan with just enough sauce to cover the bottom of the pan. Lay three lasagna noodles in the pan. Cover with sauce, then with ricotta mixture then sprinkle with mozzarella/provolone mixture; repeat layering. Finish with a layer of noodles and remaining sauce. Sprinkle with parmesan cheese.

Bake covered in a preheated oven at 375 degrees for 30 minutes. Uncover and bake for 15 minutes.

Tex-Mex Lasagna

Ingredients

1 1/2 pounds ground beef
1 (15 ounce) can tomato sauce
1 (10 ounce) can diced tomatoes
and green chilies
1 (1.25 ounce) package taco
seasoning
1/4 teaspoon seasoned salt
6 (6 inch) corn tortillas
1 (16 ounce) container small curd
cottage cheese
4 cups shredded Colby-Monterey
Jack cheese

Directions

In a large skillet, cook beef over medium heat until no longer pink; drain. Add the tomato sauce, tomatoes, taco seasoning and seasoned salt. Simmer, uncovered, for 10 minutes.

Spread 1/2 cup meat sauce in a greased 13-in. x 9-in. x 2-in. baking dish. Top with two tortillas and a third of the sauce, cottage cheese and shredded cheese. Repeat layers twice. Cover; bake at 350 degrees F for 30-40 minutes or until heated through. Let stand for 5 minutes before cutting.

Bertolli Lasagna

Ingredients

2 (15 ounce) containers ricotta cheese
1/2 cup grated Parmesan cheese, divided
2 eggs
1/2 teaspoon salt
1/4 teaspoon ground black pepper
2 (24 ounce) jars Bertolli® Tomato and Basil Sauce
12 lasagna noodles, cooked and drained
8 ounces fresh mozzarella cheese, thinly sliced

Directions

Preheat oven to 375 degrees F. In large bowl, combine ricotta cheese, 1/4 cup Parmesan cheese, eggs, salt and pepper; set aside.

Spread 1 cup sauce in 9x13 inch baking dish. Layer 4 lasagna noodles, then 1 cup sauce and 1/2 of the ricotta mixture. Top with 1/3 of the mozzarella cheese; repeat. Top with remaining 4 noodles, then 1 cup sauce and remaining 1/4 cup Parmesan cheese.

Cover with aluminum foil and bake 1 hour. Remove foil and top with remaining mozzarella cheese. Bake an additional 10 minutes or until bubbling. Let stand 10 minutes before serving. Garnish, if desired, with fresh basil leaves. Serve with remaining sauce, heated.

Taco Lasagna

Ingredients

2 pounds lean ground beef
2 (1.25 ounce) packages taco seasoning mix
4 cloves garlic, minced
1/2 teaspoon cayenne pepper
1 tablespoon chili powder
1/2 cup water
18 (6 inch) corn tortillas
1 (24 ounce) jar salsa
1 cup sliced green onion
1 (16 ounce) container sour cream
1 1/2 cups shredded Cheddar cheese
1 1/2 cups shredded Monterey Jack cheese

Directions

Place ground beef in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, then season with taco seasoning, garlic, cayenne pepper, chili powder and water. Simmer for 10 minutes.

Preheat oven to 375 degrees F (190 degrees C). Grease the bottom of a 9x13 inch baking dish.

Place 6 tortillas into the prepared baking dish. Spread 1/3 of the salsa on top of the tortillas. Spread 1/2 of the meat mixture evenly over the salsa. Sprinkle with 1/2 of the green onions. Drop 1/2 of the sour cream randomly over the green onions. Top with 1/2 cup Cheddar and 1/2 cup Monterey Jack cheese. Repeat layers. Top with 6 tortillas, spread with remaining salsa, and sprinkle with remaining cheese.

Bake in a preheated oven for 30 to 45 minutes or until cheeses are melted.

Slow Cooker Lasagna II

Ingredients

1 (16 ounce) package lasagna noodles
1 pound lean ground beef
1 1/2 (26 ounce) jars spaghetti sauce
2 cups shredded mozzarella cheese
1/2 cup grated Parmesan cheese
1 (8 ounce) container ricotta cheese
2 eggs
2 cups shredded mozzarella cheese

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the lasagna noodles, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta is slightly tender but not cooked through, about 7 minutes. Drain well in a colander set in the sink.

Cook and stir ground beef in a large skillet over medium-high heat until beef is browned; drain, then stir in sauce. Set aside. Combine 2 cups of mozzarella cheese, Parmesan cheese, ricotta cheese, and eggs in a separate bowl.

Pour about 1/2 cup of the sauce mixture in the bottom of a slow cooker and cover with a layer of noodles. Sprinkle about 1/4 of the cheese mixture over the noodles, then ladle about 1/4 of the remaining sauce over the cheese. Repeat layering, ending with a layer of sauce and topping with the remaining 2 cups of mozzarella cheese. Cook on High setting for 2 to 3 hours, or on Low setting for 8 to 9 hours.

Chicken and Ham Lasagna

Ingredients

3/4 pound fresh mushrooms, sliced
1 large onion, chopped
1 large green pepper, chopped
1/4 cup butter or margarine
1/2 cup all-purpose flour
1 2/3 cups milk
1 (14.5 ounce) can chicken broth
1 (16 ounce) package frozen chopped broccoli, thawed and drained
2/3 cup grated Parmesan cheese
1/2 teaspoon salt
1/4 teaspoon white pepper
1/8 teaspoon ground nutmeg
12 lasagna noodles, cooked and drained
2 cups cubed fully cooked ham
2 cups shredded Swiss cheese
2 cups cubed, cooked chicken

Directions

In a large skillet, saute the mushrooms, onion and green pepper in butter until tender. Stir in flour until blended. Gradually add milk and broth. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in the broccoli, Parmesan cheese, salt, pepper and nutmeg.

Spread 2 cups broccoli mixture in a greased 13-in. x 9-in. x 2-in. baking dish. Top with four noodles, overlapping if needed. Layer with 2 cups broccoli mixture, 1-1/2 cups of ham, 2/3 cup Swiss cheese, four noodles, 2 cups broccoli mixture, chicken, 2/3 cup Swiss cheese, four noodles and remaining broccoli mixture, Swiss cheese and ham.

Cover and bake at 350 degrees F for 35-45 minutes or until heated through. Let stand for 15 minutes before cutting.

Spaghetti Pizza Lasagna

Ingredients

1 pound spaghetti
1 pound lean ground beef
1 cup milk
2 eggs, beaten
salt and pepper to taste
1 (32 ounce) jar pasta sauce
1 teaspoon dried oregano
1 teaspoon garlic powder
1 tablespoon dried minced onion
1 (8 ounce) package sliced pepperoni sausage
3 cups shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large skillet over medium heat, cook beef until brown; drain.

Beat milk and eggs together until well combined; season with salt and pepper. Place pasta in a 9x13 inch baking dish. Pour milk mixture evenly over pasta. Pour pasta sauce over that. Distribute beef evenly over pasta sauce and sprinkle with oregano, garlic powder, minced onion and pepperoni slices. Top with shredded cheese.

Bake in preheated oven until hot and bubbly, 30 minutes.

Ragu® No Boiling Lasagna

Ingredients

2 (15 ounce) containers ricotta cheese
2 cups shredded mozzarella cheese
1/2 cup grated Parmesan cheese
2 eggs
2 (26 ounce) jars Ragu® Old World Style® Pasta Sauce
12 uncooked lasagna noodles

Directions

Preheat oven to 375 degrees F. Combine ricotta, 1 cup mozzarella, 1/4 cup Parmesan cheese and eggs in bowl.

Spread 1 cup pasta sauce in 13 x 9-inch baking dish. Layer 4 uncooked noodles, then 1 cup sauce and 1/2 of the ricotta mixture; repeat. Top with remaining 4 uncooked noodles and 2 cups Sauce. Reserve remaining sauce. Cover tightly with aluminum foil and bake 1 hour.

Remove foil and sprinkle with remaining cheeses. Bake uncovered an additional 10 minutes. Let stand 10 minutes before serving. Serve with remaining sauce, heated.

Lasagna Spinach Roll-Ups

Ingredients

1 (16 ounce) package lasagna noodles
2 tablespoons butter
2/3 cup chopped red bell pepper
2/3 cup chopped fresh mushrooms
1/2 cup chopped onion
2 cups small curd cottage cheese
2 (10 ounce) packages frozen chopped spinach
2 eggs, lightly beaten
6 tablespoons grated Parmesan cheese, divided
1 teaspoon black pepper

2 (15 ounce) cans tomato sauce
2 teaspoons dried marjoram
1 teaspoon white sugar
1/2 teaspoon garlic powder
2/3 cup shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of water to a boil. Add lasagna pasta and cook for 8 to 10 minutes or until al dente; drain and pat dry.

In a large skillet saute in butter the red bell pepper, mushrooms and onion until tender. In a bowl combine the sauteed vegetable mixture, cottage cheese, spinach, eggs, 4 tablespoons of the Parmesan cheese and pepper; mix well.

In a large skillet, heat tomato sauce, marjoram, sugar and garlic powder for 5 minutes.

Spread 1/3 cup filling on each noodle. Roll up and place in greased 9x13 baking dish. Pour tomato sauce mixture over lasagna rolls. Sprinkle with mozzarella cheese and remaining Parmesan cheese. Cover and bake in a preheated oven for 40 minutes.

Creamy Lasagna Casserole

Ingredients

2 pounds ground beef
1 (29 ounce) can tomato sauce
1 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon garlic powder
2 (3 ounce) packages cream cheese, softened
2 cups sour cream
2 cups shredded Cheddar cheese, divided
4 green onions, chopped
12 lasagna noodles, cooked and drained

Directions

In a Dutch oven, cook beef over medium heat until no longer pink; drain. Add the tomato sauce, salt, pepper and garlic powder. Bring to a boil. Reduce heat; simmer, uncovered, for 15 minutes. In a mixing bowl, beat cream cheese until smooth. Add sour cream, 1 cup cheddar cheese and onions; mix well.

Spread about 1/2 cup meat sauce into two greased 8-in. square baking dishes. Place two to three noodles in each dish, trimming to fit if necessary. Top each with about 1/2 cup cream cheese mixture and about 2/3 cup meat sauce. Repeat layers twice. Sprinkle 1/2 cup cheddar cheese over each.

Cover and freeze one casserole for up to 1 month. Bake remaining casserole, uncovered, at 350 degrees F for 25-30 minutes or until bubbly and heated through. Let stand for 15 minutes before cutting.

Bacon-Colby Lasagna

Ingredients

2 pounds ground beef
2 medium onions, chopped
2 pounds sliced bacon, cooked and crumbled
2 (15 ounce) cans tomato sauce
2 (14.5 ounce) cans diced tomatoes, undrained
2 tablespoons sugar
1 teaspoon salt
24 lasagna noodles, cooked and drained
8 cups shredded Colby cheese

Directions

In a Dutch oven, cook beef and onions over medium heat until meat is no longer pink; drain. Stir in the bacon, tomato sauce, tomatoes, sugar and salt; cook until heated through.

Spread 1 cup meat sauce in each of two greased 13-in. x 9-in. x 2-in. baking dishes. Layer four noodles, 1-2/3 cups meat sauce, 1-1/3 cups cheese in each dish. Repeat layers twice.

Cover and bake at 350 degrees F for 40 minutes. Uncover; bake 5-10 minutes longer or until bubbly. Let stand for 15 minutes before cutting.

Yummy Lasagna

Ingredients

8 ounces lasagna noodles
1 pound lean ground beef
2/3 (28 ounce) jar spaghetti sauce
2 pounds ricotta cheese
1/2 cup grated Romano cheese
1 egg
1/4 cup dried basil
1 clove garlic, pressed
1 (8 ounce) package sliced pepperoni sausage
8 ounces mozzarella cheese, shredded

Directions

Preheat oven to 375 degrees F (190 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In large skillet over medium-high heat, cook beef until brown; drain. In small saucepan, heat spaghetti sauce.

In a medium bowl, stir together ricotta, Romano, egg, basil and garlic.

Coat the bottom of a 9 x 13 baking dish with a thin layer of spaghetti sauce. Place 3 or 4 noodles, overlapping edges, over sauce. Spread half of ricotta mixture over noodles. Cover ricotta with half of browned beef, half of pepperoni slices, and 1/4 of mozzarella cheese. Repeat sauce, noodle, ricotta, meat and cheese layers. Layer sauce and noodles again, and pour remaining sauce over all, being sure to cover the edges. Top with remaining mozzarella.

Cover pan with foil and pierce foil 3 or 4 times with fork to ventilate. Bake 45 minutes, remove foil, and bake 15 minutes more to brown the top. Let stand 10 minutes before serving.

Grilled Chicken and Portobello Lasagna Rollups

Ingredients

18 lasagna noodles, cooked and drained
2 cups marinara sauce
1 teaspoon vegetable oil
2 portobello mushrooms, diced
1 cup frozen chopped spinach
2 cups diced cooked chicken
1 (15 ounce) container ricotta cheese
1/2 cup grated Parmesan cheese
1 teaspoon dried oregano
salt and ground black pepper to taste
2 cups Alfredo sauce
1 cup shredded mozzarella cheese
1/4 cup pine nuts

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Stir in the lasagna noodles, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the noodles are cooked, but still firm to the bite, about 8 minutes; drain and rinse.

Preheat oven to 375 degrees F (190 degrees C). Spread the marinara sauce in the bottom of a 9x13 glass baking dish; set aside.

Heat oil in a skillet over medium heat; cook and stir mushrooms until they soften, about 5 minutes. Stir in spinach, and cook until hot; remove from heat.

Stir together the chicken, ricotta cheese, Parmesan cheese, oregano, and the cooked spinach mixture in a large bowl. Season to taste with salt and black pepper. Spread about 1/4 cup of the mixture on each lasagna noodle. Roll the noodle up, and place seam-side down into the prepared baking dish. Repeat for each noodle. Spoon Alfredo sauce over the rollups.

Bake, covered, in the preheated oven for 40 minutes. Uncover; sprinkle with mozzarella cheese and pine nuts. Return to the oven and bake until the cheese is melted and bubbly and the pine nuts are toasted, about 10 minutes. Serve hot.

Vegetable Lasagna

Ingredients

4 lasagna noodles, cooked and drained
2 medium carrots, grated
1 small zucchini, grated
1 small sweet red pepper, diced
1/2 cup chopped fresh mushrooms
1 garlic clove, minced
2 tablespoons olive or vegetable oil
1/4 cup butter or margarine
1/4 cup all-purpose flour
2 cups milk
1/4 cup grated Parmesan cheese
2 tablespoons minced fresh basil
1/4 teaspoon onion salt
1/4 teaspoon garlic powder
3/4 cup ricotta cheese
1 egg, lightly beaten
1 teaspoon Italian seasoning
2/3 cup shredded mozzarella cheese

Directions

Cut 3 noodles widthwise in half. Cut remaining noodle widthwise into thirds. In a skillet, saute the carrots, zucchini, red pepper, mushrooms and garlic in oil until tender; set aside. In a saucepan, melt butter. Stir in flour until smooth; gradually add the milk. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Add the Parmesan cheese, basil, onion salt and garlic powder. In a bowl, combine the ricotta, egg, cheese and seasoning.

Spread 1/4 cup white sauce in an ungreased 7-in. x 5-in. x 1-1/2-in. (3 cup) baking dish. Cover bottom of dish with 2 large noodle pieces and one small piece. Layer with 1/3 cup mozzarella cheese, 1/2 cup white sauce, half of the vegetables and half of the ricotta cheese mixture. Repeat layers once, starting with the noodles. Top with remaining noodles and sauce.

Cover and bake at 350 degrees F for 30 minutes. Uncover; bake 10 minutes longer or until heated through. Let stand for 5 minutes before cutting.

Cowboy Lasagna

Ingredients

2 pounds lean ground beef
1 (6 ounce) can chopped black olives
1 (4.5 ounce) can mushrooms, drained
1 onion, chopped
1 (16 ounce) jar spaghetti sauce
9 lasagne noodles, cooked and drained
1 1/4 cups frozen corn kernels
1 1/4 cups frozen green peas
8 ounces shredded mozzarella cheese
1 pinch ground black pepper
1 pinch dried oregano
1 pinch Italian seasoning

Directions

Preheat oven to 350 degrees F (175 degrees) C. Spray a 9x13 pan with cooking spray.

Brown beef in a skillet over medium heat and drain excess grease. Add the olives, mushrooms, and onion. Stir and cook until the onions are soft. Stir in the spaghetti sauce, pepper, oregano, and Italian seasoning.

In a small bowl combine the peas and corn.

To assemble, lay 3 noodles on bottom of prepared pan, then one half of the beef mixture, half of the corn and pea mixture. Repeat. End the layers with the remaining noodles.

Bake in the preheated oven for 25 minutes. Sprinkle the top with cheese and bake for an additional 5 minutes. Let stand 10 minutes before serving.

Baked Spaghetti Squash Lasagna Style

Ingredients

1 spaghetti squash, halved lengthwise and seeded
1 onion, chopped
2 tablespoons minced garlic
2 (14 ounce) cans stewed tomatoes
1 tablespoon dried basil
1 cube vegetable bouillon
black pepper to taste
1 (15 ounce) can black olives, chopped
1 cup shredded mozzarella cheese
1 cup shredded Parmesan cheese

Directions

Preheat oven to 325 degrees F (165 degrees C). Spray a baking sheet with a thin layer of cooking spray. Place squash halves cut side down on the baking sheet.

Bake squash 35 minutes in the preheated oven, or until a knife can be easily inserted. Remove from oven, and cool.

Meanwhile, spray a non-stick saucepan with cooking spray. Over medium heat, saute the onion and garlic until golden brown. Stir in tomatoes, basil, bouillon cube, and black pepper. Cook for about 15 minutes, or until you have a medium thick sauce.

Remove squash strands with a fork, reserving the shells. Layer each half with a spoonful of the sauce, a layer of spaghetti squash strands, olives, and mozzarella cheese. Repeat layers until shells are full, or until all of the ingredients are used. Top with Parmesan cheese.

Bake for 20 minutes in the preheated oven, or until Parmesan cheese melts.

Garden Harvest Lasagna

Ingredients

2 tablespoons olive oil
2 medium zucchini, sliced
1 (10 ounce) package mushrooms, sliced
1 (15 ounce) container ricotta cheese
2 cups shredded mozzarella cheese
1/4 cup grated Parmesan cheese
1 egg, slightly beaten
1 teaspoon dried basil leaves, crushed
1 (26 ounce) jar Ragu® Old World Style® Pasta Sauce
1 (16 ounce) package lasagna noodles, cooked and drained

Directions

Preheat oven to 375 degrees F. Heat olive oil in 12-inch skillet over medium heat and cook zucchini and mushrooms 3 minutes or until vegetables are tender; set aside.

Combine ricotta cheese, 1 cup mozzarella cheese, Parmesan cheese, egg and basil in medium bowl; set aside.

Evenly spread 1/2 cup Pasta Sauce in 13 x 9-inch baking dish. Arrange 4 lasagna noodles, lengthwise over sauce, overlapping edges slightly. Spread 1/3 of the cheese mixture over noodles, then 3/4 cup sauce and 1/3 of the vegetable mixture; repeat layers, ending with noodles. Top with remaining Sauce and sprinkle with remaining 1 cup mozzarella cheese. Loosely cover with aluminum foil and bake 45 minutes or until bubbling. Let stand 10 minutes before serving.

Cheesy Vegetable Lasagna

Ingredients

12 lasagna noodles
2 tablespoons olive oil
2 heads fresh broccoli, chopped
2 carrots, thinly sliced
1 large onion, chopped
2 green bell peppers, chopped
2 small zucchini, sliced
3 cloves garlic, minced
1/2 cup all-purpose flour
3 cups milk
3/4 cup Parmesan cheese, divided
1/2 teaspoon salt
1/2 teaspoon pepper
1 (10 ounce) package frozen chopped spinach, thawed
1 (8 ounce) container small curd cottage cheese
24 ounces ricotta cheese
2 1/2 cups shredded mozzarella cheese, divided

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a 9 x 13 inch casserole dish.

Bring a large pot of lightly salted water to a boil. Add lasagna noodles and cook for 8 to 10 minutes or until al dente; drain.

Heat oil in a large cast iron skillet over medium heat. When oil is hot add broccoli, carrots, onions, bell peppers, zucchini and garlic.

Saute for 7 minutes; set aside.

Place flour in a medium saucepan and gradually whisk in milk until well blended. Bring to a boil over medium heat. Cook 5 minutes, or until thick, stirring constantly. Stir in 1/2 cup Parmesan cheese, salt and pepper; cook for 1 minute, stirring constantly. Remove from heat; stir in spinach. Reserve 1/2 cup spinach mixture. In a small bowl combine cottage and ricotta cheeses; stir well.

Spread about 1/2 cup of spinach mixture in the bottom of the prepared pan. Layer noodles, ricotta mixture, vegetables, spinach mixture and 2 cups mozzarella cheese, ending with noodles. Top with reserved spinach mixture, 1/2 cup mozzarella cheese and 1/4 cup parmesan cheese.

Bake in preheated oven for 35 minutes, or until lightly browned on top. Cool for approximately 10 minutes before serving.

German Lasagna

Ingredients

9 lasagna noodles
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of chicken soup
2 cups milk
1 pound kielbasa
1 (20 ounce) can sauerkraut, drained
8 ounces shredded mozzarella cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a blender or with an electric mixer, blend mushroom soup, cream of chicken soup and milk until smooth. Cut sausage in half lengthwise and slice thinly.

In a 9x13 inch dish, layer 1 cup soup mixture, 3 noodles, half the sauerkraut, half the sausage and a third of the cheese. Repeat. Top with remaining 3 noodles and remaining soup mixture. Cover with foil.

Bake in preheated oven 25 minutes, then uncover and bake 15 minutes more. Sprinkle with remaining cheese when still hot.

Passover Lasagna

Ingredients

1 (10 ounce) package matzo sheets
1 quart tomato sauce
salt and pepper to taste
1 (8 ounce) package sliced Swiss cheese
2 cups shredded mozzarella cheese
1/4 cup grated Parmesan cheese
1 teaspoon dried oregano

Directions

Preheat an oven to 350 degrees F (175 degrees C). Spray a 9x13-inch pan with cooking spray.

Break matzo sheets in half and run under warm water to soften. Pour tomato sauce into bowl, and season with salt and pepper. Coat the bottom of the prepared pan with some of the tomato sauce, then begin layering with the softened matzo sheet, Swiss cheese, mozzarella cheese, and tomato sauce. Continue layering until the cheeses are used up, finishing with a layer of matzo. Top with the remaining tomato sauce, and sprinkle with Parmesan cheese and oregano.

Bake in the preheated oven until the cheese is melted, 25 to 30 minutes.

White Cheese Chicken Lasagna

Ingredients

9 lasagna noodles
1/2 cup butter
1 onion, chopped
1 clove garlic, minced
1/2 cup all-purpose flour
1 teaspoon salt
2 cups chicken broth
1 1/2 cups milk
4 cups shredded mozzarella cheese, divided
1 cup grated Parmesan cheese, divided
1 teaspoon dried basil
1 teaspoon dried oregano
1/2 teaspoon ground black pepper
2 cups ricotta cheese
2 cups cubed, cooked chicken meat
2 (10 ounce) packages frozen chopped spinach, thawed and drained
1 tablespoon chopped fresh parsley
1/4 cup grated Parmesan cheese for topping

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Cook lasagna noodles in boiling water for 8 to 10 minutes. Drain, and rinse with cold water.

Melt the butter in a large saucepan over medium heat. Cook the onion and garlic in the butter until tender, stirring frequently. Stir in the flour and salt, and simmer until bubbly. Mix in the broth and milk, and boil, stirring constantly, for 1 minute. Stir in 2 cups mozzarella cheese and 1/4 cup Parmesan cheese. Season with the basil, oregano, and ground black pepper. Remove from heat, and set aside.

Spread 1/3 of the sauce mixture in the bottom of a 9x13 inch baking dish. Layer with 1/3 of the noodles, the ricotta, and the chicken. Arrange 1/3 of the noodles over the chicken, and layer with 1/3 of the sauce mixture, spinach, and the remaining 2 cups mozzarella cheese and 1/2 cup Parmesan cheese. Arrange remaining noodles over cheese, and spread remaining sauce evenly over noodles. Sprinkle with parsley and 1/4 cup Parmesan cheese.

Bake 35 to 40 minutes in the preheated oven.

Seafood Lasagna

Ingredients

3/4 cup chopped onion
2 tablespoons butter
1 (8 ounce) package cream cheese, cubed
1 1/2 cups small curd cottage cheese
1 egg, beaten
2 teaspoons dried basil
1 teaspoon salt
1/4 teaspoon pepper
1 (10.75 ounce) can condensed cream of shrimp soup, undiluted
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1/2 cup white wine or chicken broth
1/2 cup milk
2 (8 ounce) packages imitation crabmeat, flaked
1 (6 ounce) can small shrimp, rinsed and drained
9 lasagna noodles, cooked and drained
1/2 cup grated Parmesan cheese
3/4 cup shredded Monterey Jack cheese

Directions

In a large skillet, saute onion in butter until tender. Reduce heat. Add cream cheese; cook and stir until melted and smooth. Stir in cottage cheese, egg, basil, salt and pepper. Remove from the heat and set aside. In a bowl, combine the soups, wine or broth, milk, crab and shrimp.

Arrange three noodles in a greased 13-in. x 9-in. x 2-in. baking dish. Spread with a third of cottage cheese mixture and a third of the seafood mixture. Repeat layers twice. Sprinkle with Parmesan cheese.

Cover and bake at 350 degrees F for 40 minutes. Uncover; sprinkle with the Monterey Jack cheese. Bake 10 minutes longer or until cheese is melted and lasagna is bubbly. Let stand for 15 minutes before serving.

Maine Lobster Lasagna

Ingredients

1 (15 ounce) container ricotta cheese
2 eggs
2 cups shredded Cheddar cheese
1 cup shredded mozzarella cheese
1 cup grated Parmesan cheese
1 medium onion, minced
1 tablespoon minced garlic
2 tablespoons chopped fresh parsley
1 teaspoon freshly ground black pepper
2 (16 ounce) jars Alfredo pasta sauce
16 no-boil lasagna noodles
2 pounds cooked and cubed lobster meat
1 (10 ounce) package baby spinach leaves

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease a 9x13 inch baking dish.

In a large bowl, stir together the ricotta cheese, eggs, half of the Cheddar, half of the mozzarella cheese and half of the Parmesan cheese. Mix in the onion, garlic, parsley and pepper.

Spread 1 1/2 cups of Alfredo sauce in the bottom of the prepared baking dish. Top with a layer of lasagna noodles. Arrange 1/3 of the lobster meat over the noodles, cover with 1/3 of the ricotta cheese mixture, then 1/3 of the spinach and then another layer of Alfredo sauce. Repeat this process two more times ending with sauce on top. Sprinkle the remainder of the Cheddar, mozzarella and Parmesan cheeses over the top. Give the whole pan a gentle shake to get everything settled in.

Bake, covered loosely with aluminum foil, for 45 minutes in the preheated oven. Remove the foil and continue baking for an additional 10 minutes or until the top is browned. Let stand for 10 minutes before serving.

Chicken and Pumpkin Lasagna

Ingredients

1 (14.5 ounce) can cream of pumpkin soup
1 cup milk
1 teaspoon vegetable oil
1 pound boneless chicken, chopped
1 (16 ounce) jar spaghetti sauce
9 lasagna noodles
1 1/2 cups shredded mozzarella cheese

Directions

In a large bowl, combine milk and cream of pumpkin soup. Set aside.

Heat oil in a large saucepan over medium heat. Add chicken, and saute until done. Stir in Bolognese sauce; simmer for 15 minutes, stirring occasionally.

Spoon 1/3 meat sauce into a 2 quart casserole dish, cover with 3 uncooked noodles, and top with 1/3 soup mixture. Repeat twice. Sprinkle cheese over lasagna.

Bake in a preheated 400 degree F (200 degree C) oven for 35 minutes, or until hot and bubbly. Remove from oven, and let stand 15 minutes before serving.

Easy Dutch Oven Cheese Lasagna

Ingredients

1 (32 ounce) jar spaghetti sauce
15 lasagna noodles
2 cups broccoli florets
2 cups cauliflower florets
1 cup green peas
1 cup corn
2 cups shredded mozzarella cheese
1 cup shredded Cheddar cheese

Directions

Pour about 1/2 cup of spaghetti sauce into the bottom of a large, cast-iron Dutch oven with lid. Spread the sauce around evenly.

Place down a layer of three lasagna noodles, and spread about 3/4 cup of spaghetti sauce over them. Lay in the broccoli and sprinkle with 2/3 cup of mozzarella cheese. Repeat this layering of noodles, sauce, vegetables, and cheese using the cauliflower, green peas, and corn.

Cover the corn with the last three remaining lasagna noodles, and spread the remaining spaghetti sauce on top. Sprinkle with the Cheddar cheese.

Place the lid on the Dutch oven, and place 12 hot coals underneath and 12 coals on top. Cook for 75 minutes or until noodles are soft and tender. Remove the coals, and allow to stand for about 10 minutes to firm up a bit before serving.

Hearty Vegetable Lasagna

Ingredients

1 (16 ounce) package lasagna noodles
1 pound fresh mushrooms, sliced
3/4 cup chopped green bell pepper
3/4 cup chopped onion
3 cloves garlic, minced
2 tablespoons vegetable oil
2 (26 ounce) jars pasta sauce
1 teaspoon dried basil
1 (15 ounce) container part-skim ricotta cheese
4 cups shredded mozzarella cheese
2 eggs
1/2 cup grated Parmesan cheese

Directions

Cook the lasagna noodles in a large pot of boiling water for 10 minutes, or until al dente. Rinse with cold water, and drain.

In a large saucepan, cook and stir mushrooms, green peppers, onion, and garlic in oil. Stir in pasta sauce and basil; bring to a boil. Reduce heat, and simmer 15 minutes.

Mix together ricotta, 2 cups mozzarella cheese, and eggs.

Preheat oven to 350 degrees F (175 degrees C). Spread 1 cup tomato sauce into the bottom of a greased 9x13 inch baking dish. Layer 1/2 each, lasagna noodles, ricotta mix, sauce, and Parmesan cheese. Repeat layering, and top with remaining 2 cups mozzarella cheese.

Bake, uncovered, for 40 minutes. Let stand 15 minutes before serving.

Lasagna Alfredo Roll Ups

Ingredients

8 lasagna noodles
1 tablespoon olive oil
1 (10 ounce) package frozen chopped spinach
2 tablespoons thinly sliced green onion
1 pint part-skim ricotta cheese
1/4 cup grated Parmesan cheese
1/2 teaspoon salt
1 egg
21 ounces Alfredo-style pasta sauce
1 cup shredded mozzarella cheese

Directions

Bring a large pot of lightly salted water to a boil. Add lasagna and cook for 8 to 10 minutes or until al dente. Rinse in cold water and drain well.

Meanwhile, in a large sauce pan over medium heat add oil and cook broccoli or spinach and green onions until tender, stirring frequently. Remove pan from heat and stir in ricotta cheese, Parmesan cheese, salt and egg.

Preheat oven to 375 degrees F (190 degrees C).

Place noodles in a single layer on a sheet of waxed paper. Evenly spread some of the cheese mixture on each noodle. Roll up each noodle from the short end, jelly-roll style.

In a 8x12 inch baking dish, spoon about 3/4 of the Alfredo sauce on the bottom and spread evenly. Arrange the rolled noodles, seam side down, in the dish. Top with mozzarella cheese and remaining sauce. Cover loosely with foil and bake in preheated oven for 30 minutes or until hot and bubbly and the cheese is melted. Serve.

Cajun Chicken Lasagna

Ingredients

1 (16 ounce) package lasagna noodles
1 pound andouille sausage, quartered lengthwise and sliced
1 pound skinless, boneless chicken breast halves - cut into chunks
2 teaspoons Cajun seasoning
1 teaspoon dried sage
1/2 cup chopped onion
1/2 cup chopped celery
1/4 cup chopped red bell pepper
1 tablespoon finely chopped garlic
2 (10 ounce) containers Alfredo Sauce, divided
1 1/2 cups shredded mozzarella cheese
1/2 cup grated Parmesan cheese

Directions

Preheat oven to 325 degrees F (165 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta, and cook for 8 to 10 minutes, or until al dente; drain.

In a large skillet over medium-high heat, combine sausage, chicken, Cajun seasoning and sage. Cook until chicken is no longer pink and juices run clear, about 8 minutes. Remove meat from skillet with a slotted spoon, and set aside. Saute onion, celery, bell pepper and garlic until tender. Remove from heat, and stir in cooked meat and one container Alfredo sauce.

Lightly grease a 9x13 inch baking dish. Cover bottom with 4 lasagna noodles. Spread with 1/2 of the meat mixture. Repeat layers, and cover with a layer of noodles. Spread remaining Alfredo sauce over top. Top with mozzarella cheese and sprinkle with Parmesan cheese.

Bake in preheated oven for 1 hour. Let stand 15 minutes before serving.

Elegant Chicken Lasagna With White Sauce

Ingredients

8 lasagna noodles
1 (10.75 ounce) can condensed cream of mushroom soup
2/3 cup chicken broth
1/2 teaspoon poultry seasoning
2 (3 ounce) packages cream cheese
1 cup cottage cheese
1/2 cup sour cream
1/2 cup mayonnaise
1/3 cup pimento-stuffed green olives
1/3 cup chopped onion
1/3 cup chopped green bell pepper
1/4 cup chopped parsley
3 cups diced, cooked chicken meat
1 1/2 cups seasoned dry bread crumbs

Directions

Cook noodles in a large pot of boiling water until done. Drain.

Mix mushroom soup, broth, and poultry seasoning in a saucepan. Heat through.

Beat together the cheeses, sour cream, and mayonnaise. Stir in olives, onions, green pepper and parsley.

Place half of the noodles in a 9 x 13 inch pan. Layer with 1/2 cheese mixture, 1/2 chicken, and 1/2 mushroom soup mixture. Repeat. Top with crumbs.

Bake at 375 degrees F (190 degrees C) for 30 minutes, or until heated through.

Chicken Lasagna III

Ingredients

9 lasagna noodles
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of chicken soup
1 cup chopped onion
1 (8 ounce) container cottage cheese
1/2 (8 ounce) container sour cream
1/4 teaspoon poultry seasoning
1/2 teaspoon dried oregano
1/2 teaspoon dried basil
1/3 cup sliced black olives (optional)
3/4 cup grated Parmesan cheese
4 cups chopped, cooked chicken meat
2 cups shredded Colby cheese
2 1/2 cups shredded mozzarella cheese

Directions

Cook pasta in a large pot of boiling salted water until al dente. Drain.

In a large bowl, mix together cream of mushroom soup, cream of chicken soup, chopped onions, cottage cheese, sour cream, poultry seasoning, oregano, basil, grated Parmesan cheese, and chicken. If desired, add olives.

In a 9x13 inch casserole dish, layer 3 lasagna noodles, half of the chicken sauce, grated Colby cheese, 3 lasagna noodles, remaining chicken sauce, 3 lasagna noodles, and finally grated mozzarella cheese. Cover with aluminum foil.

Bake in a preheated 350 degree F (175 degrees C) oven for 40 minutes. Remove foil, and continue baking for 10 minutes. Let stand 10 minutes before serving.

Restaurant Style Lasagna

Ingredients

9 lasagna noodles
2 1/2 cups ricotta cheese
1 1/2 cups mozzarella cheese,
shredded
1/4 cup grated Parmesan cheese
2 eggs, beaten

1/2 pound lean ground beef
2 1/2 teaspoons dried oregano
1 1/2 teaspoons dried basil
1/2 teaspoon garlic powder
2 teaspoons white sugar
salt and pepper to taste
3 (6.5 ounce) cans tomato sauce

Directions

Bring a large pot of lightly salted water to a boil. Add lasagna noodles and cook for 8 to 10 minutes or until al dente; drain.

Preheat oven to 350 degrees F (175 degrees C).

To make filling- Combine in a bowl: ricotta cheese, mozzarella, parmesan and eggs.

To make sauce- In a skillet, brown the ground beef until cooked through; drain grease. Combine in skillet, browned ground beef, oregano, basil, garlic powder, sugar, salt, pepper and tomato sauce. Heat through and stir.

In a 9x13 inch pan, alternate layers of cooked lasagna noodles, sauce, and filling, making 3 layers total. If desired, top with more mozzarella cheese. Bake for 40 minutes. Let stand 10 minutes before cutting.

Chicken Lasagna II

Ingredients

6 lasagne noodles, cooked and drained
1 pound ground chicken
1/2 cup chopped onion
1/2 cup chopped green bell pepper
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of chicken soup
1 (5 ounce) can evaporated milk
1 pound shredded mozzarella cheese
1 (8 ounce) container cottage cheese

Directions

Cook lasagna noodles in boiling salted water until al dente. Rinse with cool water, drain well.

In a large skillet, cook and stir ground turkey or chicken, chopped onions and green pepper over medium heat until golden brown. Drain excess grease. Mix in cream of mushroom soup, cream of chicken soup, and evaporated skim milk. Cook mixture until it comes to a low boil.

To assemble, in a buttered 13x9 inch casserole dish layer 1/2 cup of the sauce, 3 lasagna noodles, 1/2 cup of sauce, cottage cheese, one half of the shredded mozzarella cheese, 3 noodles, remaining sauce mixture. Finish with remaining shredded mozzarella cheese.

In a preheated 350 degree F(175 degree C) oven bake for 45 to 60 minutes. Cook until heated through and bubbly. Let stand for 10 to 15 minutes before serving.

Asparagus Lasagna

Ingredients

5 wide lasagna noodles
2 tablespoons margarine
2 cloves garlic, chopped
2 tablespoons all-purpose flour
1 1/2 cups milk
1/2 teaspoon dried thyme
1 (15 ounce) can asparagus,
drained
1 cup julienned fully cooked ham
1 cup shredded mozzarella
cheese

Directions

Bring a large pot of lightly salted water to a boil. Cook lasagna noodles in boiling water for 8 to 10 minutes, or until al dente. Drain, and cut noodles in half crosswise.

Melt margarine in a skillet over medium heat. Saute garlic just until fragrant. Stir in the flour until no lumps remain. Gradually mix in milk, and season with thyme. Simmer sauce gently until thick. Remove from heat.

Grease a 9x9 inch glass baking dish. Layer noodles, sauce, asparagus, ham, and mozzarella cheese in three layers, each starting with noodles, and ending with shredded cheese on the top.

Cover the dish, and cook in the microwave on HIGH for 9 to 10 minutes, or until cheese is melted and bubbly. Time may vary depending on the oven used. Let stand for 5 to 10 minutes before serving.

Ravioli Lasagna

Ingredients

2 cups ricotta cheese
1 (10 ounce) package frozen
chopped spinach - thawed,
drained and squeezed dry
1 1/2 cups grated Romano cheese
2 eggs
salt and pepper to taste
1/4 cup spaghetti sauce
1 (25 ounce) package frozen
cheese ravioli
1/2 cup spaghetti sauce
1/2 cup grated Romano cheese

Directions

Preheat an oven to 375 degrees F (190 degrees C). Spray an 8x8 inch baking dish with cooking spray and set aside.

Mix the ricotta cheese, spinach, 1 1/2 cups Romano cheese, eggs, salt and pepper to taste in a bowl.

To assemble the lasagna, spread 1/4 cup of spaghetti sauce in the bottom of the prepared baking dish, and place frozen raviolis on top in a single layer. Spread about 1 cup of the ricotta mixture over the raviolis. Repeat the layers 3 more times, ending with a layer of frozen raviolis. Spread with 1/2 cup spaghetti sauce, and sprinkle remaining 1/2 cup of Romano cheese on top. Cover the dish with aluminum foil.

Bake in the preheated oven for 40 minutes, until the casserole is bubbling. Then remove the aluminum foil, and bake another 10 minutes to brown the cheese on top. Let sit for 10 minutes before serving.

Spicy Vegetarian Lasagna

Ingredients

1 (16 ounce) package lasagna noodles
2 teaspoons olive oil
2/3 cup diced red bell pepper
2/3 cup diced orange bell pepper
2/3 cup diced yellow bell pepper
2/3 cup diced green bell pepper
1 small yellow onion, diced
2 (14.5 ounce) cans diced tomatoes
1 (6 ounce) can tomato paste
1 1/2 cups water
1 dash crushed red pepper flakes
1/4 cup grated Parmesan cheese
1 (15 ounce) container ricotta cheese
1 (8 ounce) package shredded mozzarella cheese
4 eggs
1/4 teaspoon black pepper
1/4 teaspoon dried oregano, crushed
1/4 cup grated Parmesan cheese (optional)

Directions

Bring a large pot of lightly salted water to a boil. Cook lasagna pasta in boiling water for 8 to 10 minutes, or until al dente. Drain, rinse with cold water, and place on wax paper to cool.

Cook bell peppers and onion in olive oil in a large sauce pan until onions are translucent. Stir in diced tomatoes, tomato paste, water, and red pepper flakes. More red pepper flakes can be added if spicier sauce is preferred. Simmer for 30 minutes.

Preheat oven to 375 degrees F (190 degrees C). In a medium bowl, combine Parmesan cheese, ricotta cheese, mozzarella cheese, eggs, black pepper, and oregano.

Place a small amount of sauce in the bottom of a 9x13 inch baking dish. Reserve 1/2 cup of the sauce. Place three lasagna noodles lengthwise in pan. Layer some of the cheese mixture and the vegetable sauce on top of noodles. Repeat layering with remaining ingredients, ending with noodles. Spread reserved sauce over top of noodles. Sprinkle with grated Parmesan cheese, if desired.

Cover dish with foil, and bake for 40 minutes or until bubbly. Remove foil during last 10 minutes of baking.

Easy Lasagna I

Ingredients

1 pound lean ground beef
1 onion, chopped
1 (4.5 ounce) can mushrooms,
drained
1 (28 ounce) jar spaghetti sauce
1 (16 ounce) package cottage
cheese
1 pint part-skim ricotta cheese
1/4 cup grated Parmesan cheese
2 eggs
1 (16 ounce) package lasagna
noodles
8 ounces shredded mozzarella
cheese

Directions

In a large skillet, cook and stir ground beef until brown. Add mushrooms and onions; saute until onions are transparent. Stir in pasta sauce, and heat through.

In a medium size bowl, combine cottage cheese, ricotta cheese, grated Parmesan cheese, and eggs.

Spread a thin layer of the meat sauce in the bottom of a 13x9 inch pan. Layer with uncooked lasagna noodles, cheese mixture, mozzarella cheese, and meat sauce. Continue layering until all ingredients are used, reserving 1/2 cup mozzarella. Cover pan with aluminum foil.

Bake in a preheated 350 degree F (175 degree C) oven for 45 minutes. Uncover, and top with remaining half cup of mozzarella cheese. Bake for an additional 15 minutes. Remove from oven, and let stand 10 to 15 minutes before serving.

Grandma's Best Ever Sour Cream Lasagna

Ingredients

1 (8 ounce) package lasagna noodles
1/2 pound ground pork sausage
1/2 pound ground beef
1 clove garlic, minced
1 (28 ounce) can diced tomatoes
1 (8 ounce) can tomato sauce
1 tablespoon dried parsley
1/2 teaspoon dried basil
1/2 teaspoon dried oregano
1 pinch white sugar
1 (16 ounce) container sour cream
3 eggs, lightly beaten
3/4 cup grated Parmesan cheese
1/2 cup chopped pitted green olives
2 teaspoons salt
1/4 teaspoon ground black pepper
2 (12 ounce) packages shredded mozzarella cheese, divided

Directions

Preheat oven to 375 degrees F (190 degrees C).

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Stir in the lasagna noodles, and return to a boil. Cook, uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain.

Heat a large skillet over medium-high heat and cook and stir the sausage, ground beef, and garlic until the meat is crumbly, evenly browned, and no longer pink. Drain any excess grease. Stir in the diced tomatoes, tomato sauce, parsley, basil, oregano, and sugar. Bring to a boil over high heat, then reduce the heat to medium-low, and simmer, stirring occasionally, until the sauce is thickened, about 30 minutes.

Stir together the sour cream, eggs, Parmesan cheese, green olives, salt, black pepper, and 1/2 of the mozzarella cheese in a bowl.

To assemble the lasagna, spread a thin layer of the meat sauce evenly over the bottom of a 9x13 inch baking pan. Cover with 1/3 of the lasagna noodles, 1/3 of the remaining meat sauce, 1/3 of the sour cream mixture. Repeat this layering 2 more times. Sprinkle the remaining mozzarella cheese evenly over the lasagna.

Bake in the preheated oven until the sauce is bubbly and the top is golden brown, about 30 minutes.

Aunty Pasto's Seafood Lasagna

Ingredients

8 lasagna noodles
2 tablespoons butter
1 cup chopped onion
1 (8 ounce) package cream cheese, softened
1 1/2 cups cottage cheese, creamed
1 egg, beaten
2 teaspoons dried basil
1/2 teaspoon salt
1/8 teaspoon ground black pepper
2 (10.75 ounce) cans condensed cream of mushroom soup
1/3 cup milk
1/3 cup dry white wine
1 (6 ounce) can crabmeat
1 pound cooked salad shrimp
1/4 cup grated Parmesan cheese
1/2 cup shredded sharp Cheddar cheese
2 cups fresh sliced mushrooms

Directions

Cook noodles in a large pot of boiling salted water until done. Rinse and drain noodles. Set aside.

Melt butter or margarine in a small saute pan over medium heat. Add onion; cook and stir until tender. Add cream cheese, cottage cheese, egg, basil, and salt and pepper.

In a medium bowl, combine soup, milk, and wine. Stir in crab, shrimp, and mushrooms.

Place 4 noodles in the bottom of a well oiled 9x13 inch pan. Spread 1/2 cheese mixture over the noodles, and spoon 1/2 soup mixture over cheese. Repeat layers.

Bake, uncovered, at 350 degrees F (175 degrees C) for 45 minutes. Top with sharp cheese, and parmesan cheese. Brown lasagna under broiler. Remove from oven, and let stand 15 minutes before serving.

Easy Italian Sausage Lasagna

Ingredients

1 pound Bob Evans® Italian Sausage Roll
1 (26 ounce) jar chunky pasta sauce
1 (15 ounce) can tomato sauce
1 (8 ounce) package oven ready lasagna noodles
1 (15 ounce) container ricotta cheese
1 teaspoon Italian seasoning
4 cups shredded mozzarella cheese
1/2 cup grated Parmesan cheese

Directions

Crumble and cook sausage in large skillet over medium heat until browned. Remove from heat and stir in pasta sauce and tomato sauce. In small bowl, combine ricotta cheese and Italian seasoning.

Preheat oven to 375 degrees F. Spread 1 cup sauce into bottom of a 9x13 inch baking dish. Top with 3 noodles. Cover noodles with 1/3 of ricotta cheese mixture, 1 cup of mozzarella and 1 cup sauce. Repeat layers two more times. Add last 3 noodles. Top lasagna with remaining sauce and with remaining mozzarella cheese. Sprinkle Parmesan over mozzarella.

Cover and bake 45 to 50 minutes or until noodles are tender. Uncover and bake an additional 5 minutes to melt cheese.

Apple Lasagna

Ingredients

8 lasagna noodles
2 cups shredded Cheddar cheese
1 cup ricotta cheese
1 egg, lightly beaten
1/4 cup white sugar
1 teaspoon almond extract
2 (20 ounce) cans apple pie filling

6 tablespoons all-purpose flour
6 tablespoons brown sugar
1/4 cup quick cooking oats
1/2 teaspoon ground cinnamon
1 pinch ground nutmeg
3 teaspoons margarine

1 cup sour cream
1/3 cup packed brown sugar

Directions

Preheat the oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add lasagna noodles, and cook until tender, about 8 minutes. Drain, and rinse noodles, and set aside.

In a medium bowl, mix together the Cheddar cheese, ricotta cheese, egg, white sugar, and almond extract. Spread one can of apple pie filling in the bottom of a 9x13 inch baking dish. Layer half of the noodles to cover the filling. Spread the cheese mixture over the noodles. Top with the remaining noodles, and spread the remaining can of apple pie filling over the top of those.

In a small bowl, stir together the flour, 6 tablespoons brown sugar, oats, cinnamon and nutmeg. Mix in margarine until the mixture is crumbly. Sprinkle over the top of the pie filling.

Bake for 45 minutes in the preheated oven. Cool for 15 minutes. While the lasagna cools, stir together the sour cream and 1/3 cup brown sugar. To serve, cut into squares and top with sour cream as a garnish.

Meatless Lasagna

Ingredients

9 uncooked lasagna noodles
1/2 cup chopped onion
2 garlic cloves, minced
2 cups diced zucchini
1 1/2 cups sliced fresh mushrooms
1 cup thinly sliced carrots
1/2 cup diced green pepper
1/2 cup diced sweet red pepper
1 (28 ounce) can crushed tomatoes
1 1/2 cups water
1 (6 ounce) can tomato paste
1 teaspoon sugar
1 teaspoon dried basil
1/2 teaspoon salt
1/2 teaspoon dried rosemary, crushed
1/4 teaspoon pepper
1 (15 ounce) container reduced-fat ricotta cheese
1 1/2 cups shredded part-skim mozzarella cheese, divided
1/4 cup grated Romano cheese

Directions

Cook lasagna noodles according to package directions. Meanwhile, in a large saucepan coated with nonstick cooking spray, saute onion and garlic for 3 minutes. Add the zucchini, mushrooms, carrots and peppers; cook and stir until tender, about 5 minutes. Stir in the tomatoes, water, tomato paste and seasonings. Bring to a boil. reduce heat; cover and simmer for 20 minutes. Remove 2 cups sauce and set aside.

Drain noodles; set aside. Combine the ricotta, 1 cup mozzarella and Romano cheese. In an ungreased 13-in. x 9-in. x 2-in. baking dish, layer a third of the remaining sauce, three noodles and half of the cheese mixture. Repeat layers. Top with remaining sauce and noodles. Spread reserved sauce over top.

Cover and bake at 350 degrees F for 45 minutes. Uncover; sprinkle with remaining mozzarella. Bake 5-10 minutes longer or until cheese is melted. Let stand for 15 minutes before cutting.

Veggie Lasagna Florentine

Ingredients

1 (16 ounce) package lasagna noodles
2 tablespoons olive oil
1 onion, chopped
1 (8 ounce) can sliced mushrooms
2 tablespoons minced garlic
1 zucchini, finely chopped
2 (28 ounce) cans crushed tomatoes
1 (6 ounce) can tomato paste
1 tablespoon dried oregano
1 pinch brown sugar
salt to taste
1 (10 ounce) package frozen chopped spinach, thawed
1 (16 ounce) container nonfat cottage cheese
2 eggs
3 tablespoons dried basil, divided
1/4 cup grated Parmesan cheese
1 pound shredded mozzarella cheese

Directions

Cook lasagna noodles in a large pot of lightly salted, boiling water for 10 minutes, or until al dente. Rinse with cool water, drain, and set aside.

Heat oil in a large skillet over medium heat. Cook the chopped onions, mushrooms, garlic, and zucchini in the oil until soft. Stir in both cans of crushed tomatoes, tomato paste, oregano, brown sugar, and salt to taste. Reduce heat to low, and simmer for 15 minutes.

Meanwhile, microwave frozen spinach until cooked. Cool, and then squeeze out excess water. Drain cottage cheese. Using a mixer, blend spinach, cottage cheese, eggs, and 2 tablespoons basil until smooth. In a separate bowl, combine shredded mozzarella cheese and grated Parmesan cheese.

Preheat oven to 350 degrees F (175 degrees C). Spread 1 cup sauce in the bottom of a 9x13 inch baking dish. Layer 1/3 of the noodles, 1/3 cottage cheese/spinach mixture, 1/3 of remaining sauce, and 1/3 cheese mixture. Repeat layers with remaining ingredients. Sprinkle top with remaining 1 tablespoon of dried basil.

Bake in preheated oven for 60 minutes. Let stand for 10 minutes before serving.

Turkey Lasagna

Ingredients

1 onion, chopped
2 stalks celery, chopped
1/2 teaspoon minced garlic
1 tablespoon vegetable oil
2 cups cooked and chopped turkey
1 cup cooked chopped broccoli
2 tablespoons butter
1/4 cup all-purpose flour
salt to taste
ground black pepper to taste
1 1/2 cups milk
1 (16 ounce) package instant lasagna noodles
1 cup shredded mozzarella cheese

Directions

In a medium skillet saute the chopped onions, celery and garlic in oil until soft and tender. Add chopped turkey and broccoli. Set aside.

To make white sauce: In a small saucepan over low heat melt butter or margarine. Remove from heat and add flour, salt, and pepper; and blend well. Return to low heat, whisk in milk and cook until thick.

To assemble, in the bottom of a casserole dish place a thin layer of white sauce, then a layer of noodles. Next, place a layer of the turkey mixture, followed by sauce, and then 1/2 cup of the shredded mozzarella cheese. Repeat layering process with turkey mixture and sauce. Top with the remaining 1/2 cup of mozzarella cheese.

Bake in a preheated 350 degree (175 degree C) oven for 45-60 minutes until bubbly and heated through. Let stand 10 to 15 minutes before serving.

Passover Matzo Lasagna

Ingredients

6 matzo sheets
4 eggs, lightly beaten
1 (24 ounce) carton cottage cheese
1 (8 ounce) package shredded mozzarella cheese, divided
1 (28 ounce) jar marinara sauce

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Soak matzo sheets in a large bowl of hot water until tender, about 30 seconds. Drain. Combine eggs, cottage cheese, and 1/2 of the mozzarella cheese in a bowl. Pour 1/2 of a cup of marinara sauce on the bottom of a 9x13 inch baking pan. Place 2 matzo sheets over the sauce, then pour another layer of sauce over the sheets. Spread 1/2 of the cheese mixture on top, then another layer of sauce. Continue layering until all the matzo sheets are used, finishing with a layer of sauce. Sprinkle the remaining mozzarella cheese over the top.

Bake in the preheated oven until cheese is melted and sauce is bubbly, 30 to 40 minutes.

Lasagna Corn Carne

Ingredients

1 pound ground beef
1 (16 ounce) jar salsa
1 (16 ounce) can kidney beans,
rinsed and drained
1 (14.75 ounce) can cream-style
corn
1 large onion, chopped
3/4 cup chopped green pepper
1 celery rib, chopped
1 tablespoon minced fresh basil
1 teaspoon salt
1 teaspoon chili powder
3 garlic cloves, minced
12 lasagna noodles, cooked and
drained
2 cups shredded mozzarella
cheese
1/2 cup grated Parmesan cheese

Directions

In a large skillet, cook beef over medium heat until no longer pink; drain. Add salsa, beans, vegetables and seasonings. Reduce heat; cover and simmer for 15 minutes.

Spread a fourth of the meat sauce in a greased 13-in. x 9-in. x 2-in. baking dish; top with four noodles. Repeat once. Top with half of the remaining sauce and half of the cheeses. Layer with the remaining noodles, sauce and cheeses.

Cover and bake at 350 degrees F for 30 minutes. Uncover; bake 15-20 minutes longer or until heated through. Let stand for 15 minutes before cutting.

Seafood Lasagna II

Ingredients

1 (16 ounce) package lasagna noodles
2 tablespoons olive oil
1 clove garlic, minced
1 pound baby portobello mushrooms, sliced
2 (16 ounce) jars Alfredo-style pasta sauce
1 pound shrimp, peeled and deveined
1 pound bay scallops
1 pound imitation crabmeat, chopped
20 ounces ricotta cheese
1 egg
black pepper
6 cups shredded Italian cheese blend

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat oil in a large saucepan over medium heat. Sauté garlic and mushrooms until tender. Pour in 2 jars Alfredo sauce. Stir in shrimp, scallops and crabmeat. Simmer 5 to 10 minutes, or until heated through. In a medium bowl, combine ricotta cheese, egg and pepper.

In a 9x13 inch baking dish, layer noodles, ricotta mixture, Alfredo mixture and shredded cheese. Repeat layers until all ingredients are used, ensuring that there is shredded cheese for the top.

Bake uncovered in preheated oven for 45 minutes. Cover, and bake 15 minutes.

Asparagus Lasagna

Ingredients

3 pounds fresh asparagus, trimmed and cut into 1 inch pieces
1/3 cup butter or margarine
1/2 cup all-purpose flour
1 1/2 teaspoons salt
1/4 teaspoon pepper
5 cups milk
1 (8 ounce) package cream cheese, cubed
1 tablespoon lemon juice
1 teaspoon grated lemon peel
1/4 teaspoon ground nutmeg
12 lasagna noodles, cooked and drained
2 cups shredded mozzarella cheese
1/3 cup shredded Parmesan cheese

Directions

In a large saucepan, cook asparagus in a small amount of water until crisp-tender, about 7 minutes; drain and set aside. In another large saucepan, melt butter. Stir in flour, salt and pepper until smooth. Gradually stir in milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in cream cheese, lemon juice, peel and nutmeg until cheese is melted.

Spread about 3/4 cup sauce in a greased 13-in. x 9-in.-2-in. baking dish. Layer with three noodles, a fourth of the sauce and a third of the asparagus and mozzarella. Repeat layers twice. Top with remaining noodles and sauce (dish will be full). Sprinkle with Parmesan. Bake, uncovered, at 375 degrees F for 45-50 minutes or until bubbly and golden brown. Let stand for 15 minutes before cutting.

Hearty Lasagna Soup

Ingredients

1 pound ground beef
1/4 teaspoon garlic powder
1 (14 ounce) can Swanson®
Seasoned Beef Broth with Onion
1 (14.5 ounce) can diced tomatoes
1/4 teaspoon dried Italian
seasoning
1 1/2 cups uncooked mafalda or
corkscrew-shaped pasta
1/4 cup grated Parmesan cheese

Directions

Cook beef with garlic in skillet until browned. Pour off fat.

Add broth, tomatoes and Italian seasoning. Heat to a boil.

Stir in pasta. Cook over medium heat 10 min. or until pasta is done.
Stir in cheese. Serve with additional cheese if desired.

Missy's Lasagna

Ingredients

1 pound lean ground beef
1 onion, chopped
1 green bell pepper, chopped
1 (15 ounce) can tomato sauce
1 (4.5 ounce) can mushrooms,
drained
2 eggs
8 ounces shredded mozzarella
cheese
4 ounces cottage cheese
1 cup part-skim ricotta cheese
1/4 cup milk
1/2 cup dried bread crumbs,
seasoned
1 (16 ounce) package instant
lasagna noodles

Directions

In a medium size skillet cook ground beef. After beef is brown, add chopped onion and green pepper, mushrooms, and stir until vegetables are tender. Stir in the can of tomato sauce.

In a large bowl mix the eggs, half of the shredded mozzarella cheese, cottage cheese, ricotta cheese, milk, and bread crumbs.

To assemble, coat bottom of 9x13 inch casserole dish with a third of the sauce mixture. Layer uncooked noodles on top. Add another third of the sauce, and then half of the cheese mixture. Repeat layering with noodles, cheese, and sauce. Sprinkle remaining shredded mozzarella cheese on top.

Bake in a preheated 350 degrees F (175 degrees C) oven for 45 minutes. Let stand 10 to 15 minutes before serving.

Deep Dish Lasagna

Ingredients

12 uncooked lasagna noodles
1 pound sweet Italian sausage
2/3 cup chopped onions
1/2 tablespoon minced garlic
2/3 cup chopped fresh parsley,
divided
3 (6 ounce) cans tomato paste
1 (15 ounce) can tomato sauce
2 cups water
1 1/2 teaspoons Italian seasoning
1 1/2 teaspoons dried oregano
1 1/2 teaspoons dried basil leaves
1 pound part-skim ricotta cheese
1 (10 ounce) package chopped
spinach, thawed and squeeze
dried
1/2 cup grated Parmesan cheese
3 eggs
2 teaspoons garlic salt
1/4 teaspoon ground black
pepper
3 cups shredded mozzarella
cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add lasagna and cook for 8 to 10 minutes or until al dente; drain.

In skillet over medium heat, brown the sausage with the onions, garlic and 1/2 the parsley; drain. Add tomato paste, tomato sauce, water, Italian seasoning, oregano, and basil; mix well. Simmer, covered, for 5 minutes; stirring occasionally.

In a bowl, combine remaining parsley and Ricotta, spinach, Parmesan, eggs, garlic salt, and pepper; mix well.

In lightly greased 9x13 inch baking dish, spread 2 cups sauce mix. Begin layering with 4 noodles, 1/2 cheese mix, 1/3 remaining sauce, and 1 cup mozzarella. Repeat this layer again and the last layer will be noodles, sauce and mozzarella cheese.

Bake covered in a preheated oven at for 45 minutes. Bake uncovered an additional 10 minutes. Let cool 10 minutes before serving.

Three-Cheese Rice Lasagna

Ingredients

1 (14 ounce) jar meatless spaghetti sauce
1 (4.5 ounce) jar sliced mushrooms, drained
1 cup 1% cottage cheese
1 cup shredded part-skim mozzarella cheese
1 egg white
3 cups cooked long-grain rice
2 tablespoons grated Parmesan cheese

Directions

In a small bowl, combine spaghetti sauce and mushrooms; set aside. In another bowl, combine the cottage cheese, mozzarella cheese and egg white; mix well.

In a microwave-safe 8-in. square baking dish coated with nonstick cooking spray, layer a third of the sauce, half of the rice and half of the cottage cheese mixture; repeat layers. Top with the remaining sauce. Microwave at 50% power for 10-15 minutes or until heated through. Sprinkle with Parmesan cheese. Let stand for 5 minutes before serving.

Mom's Lasagna

Ingredients

1 pound ground beef
2 garlic cloves, minced
1 1/2 cups water
1 (15 ounce) can tomato sauce
1 (6 ounce) can tomato paste
1 (1 ounce) envelope onion soup mix
1 teaspoon dried oregano
1/2 teaspoon sugar
1/4 teaspoon pepper
9 lasagna noodles, cooked and drained
2 cups small curd cottage cheese
4 cups shredded mozzarella cheese
2 cups grated Parmesan cheese

Directions

In a large saucepan, cook beef and garlic over medium heat until meat is no longer pink; drain. Stir in the water, tomato sauce and paste, soup mix, oregano, sugar and pepper. Bring to a boil. Reduce heat; cover and simmer for 30 minutes.

Spoon 1/2 cup meat sauce into a greased 13-in. x 9-in. x 2-in. baking dish. Layer with three noodles and a third of the cottage cheese, mozzarella, meat sauce and Parmesan cheese. Repeat layers twice.

Cover and bake at 350 degrees F for 40 minutes or until bubbly and heated through. Uncover; bake 5-10 minutes longer. Let stand for 10 minutes before cutting.

Hearty Lasagna

Ingredients

3 cups ricotta cheese
3 cups shredded mozzarella
cheese
2 eggs
1 pound ground beef
1 (48 ounce) jar Prego®
Traditional Italian Sauce
12 cooked lasagna noodles
1/2 cup grated Parmesan cheese

Directions

Mix ricotta cheese, mozzarella cheese and eggs.

Cook beef in saucepan until browned. Pour off fat. Stir in pasta sauce.

Spread 1 cup beef mixture in each of 2 2-quart shallow baking dishes. Top each with 2 lasagna noodles and 1 cup ricotta cheese mixture. Repeat layers. Top each with 2 lasagna noodles, remaining beef mixture and Parmesan cheese.

Bake at 400 degrees F for 30 minutes or until hot. Let stand 10 minutes.

Slow Cooker Lasagna

Ingredients

1 pound lean ground beef
1 onion, chopped
2 teaspoons minced garlic
1 (29 ounce) can tomato sauce
1 (6 ounce) can tomato paste
1 1/2 teaspoons salt
1 teaspoon dried oregano
1 (12 ounce) package lasagna noodles
12 ounces cottage cheese
1/2 cup grated Parmesan cheese
16 ounces shredded mozzarella cheese

Directions

In a large skillet over medium heat cook the ground beef, onion, and garlic until brown. Add the tomato sauce, tomato paste, salt, and oregano and stir until well incorporated. Cook until heated through.

In a large bowl mix together the cottage cheese, grated Parmesan cheese, and shredded mozzarella cheese.

Spoon a layer of the meat mixture onto the bottom of the slow cooker. Add a double layer of the uncooked lasagna noodles. Break to fit noodles into slow cooker. Top noodles with a portion of the cheese mixture. Repeat the layering of sauce, noodles, and cheese until all the ingredients are used.

Cover, and cook on LOW setting for 4 to 6 hours.

Laurel's Lasagna

Ingredients

1 (16 ounce) package lasagna noodles
3 pounds lean ground beef
3 pounds ground pork
3 onions, chopped
1 pound mushrooms, chopped
4 cups chopped fresh tomato
1 1/3 (6 ounce) cans tomato paste
2 tablespoons dried oregano
8 cloves crushed garlic
2 teaspoons dried basil
1 tablespoon dried parsley
1 teaspoon white sugar
2 bay leaves
salt to taste
ground black pepper to taste
2 (16 ounce) packages cottage cheese
1/2 cup grated Parmesan cheese
6 eggs
3 pounds shredded mozzarella cheese
16 ounces shredded Colby cheese

Directions

In a large stock pot, cook the ground beef, ground pork, and chopped onions until browned. Drain grease well.

Using the same stock pot, stir in the chopped mushrooms, whole tomatoes, tomato paste, oregano flakes, garlic cloves, bay leaves, dried basil, parsley flakes, salt and pepper to taste, and sugar. Simmer over low heat for one hour.

In a large pot, cook lasagna noodles in boiling salted water until al dente. Rinse with cool water, and drain well.

In a separate bowl, combine cottage or ricotta cheese, eggs, and grated Parmesan cheese.

Mix grated Colby and mozzarella cheeses together in a medium bowl.

In each 13x9 inch casserole dish layer 1/2 cup meat sauce, then noodles, Parmesan-egg mixture, and grated Colby-mozzarella cheese. Repeat until all ingredients are used up.

Bake in a preheated 375 degree F (190 degree C) oven for one hour and 45 minutes. Let stand 15 minutes before serving.

MinuteB® Rice Lasagna

Ingredients

Nonstick cooking spray
1 cup MinuteB® White Rice,
uncooked
2 eggs, slightly beaten
3/4 cup grated Parmesan cheese,
divided
2 cups shredded Mozzarella
cheese
1/2 cup cottage cheese
1 pound lean ground beef
1 (15.5 ounce) jar spaghetti sauce
1/2 teaspoon garlic powder

Directions

Preheat oven to 375 degrees F. Coat 13x9-inch baking dish with nonstick cooking spray; set aside.

Prepare rice according to package directions. Cool slightly. Combine rice, eggs and 1/4 cup Parmesan cheese in medium bowl. Mix well; set aside.

Combine 1/4 cup Parmesan cheese, Mozzarella cheese and cottage cheese in separate bowl. Mix well; set aside. Spray large nonstick skillet with nonstick cooking spray.

Add meat and brown over medium heat; drain off excess fat. Add spaghetti sauce and garlic powder; continue cooking until thoroughly heated.

Spoon one-half rice mixture into baking dish. Cover with one-half of cheese mixture. Top with one-half of meat sauce. Repeat layers. Top with remaining 1/4 cup Parmesan cheese.

Bake 15 to 20 minutes or until thoroughly heated.

Roasted Butternut Squash and Garlic Lasagna

Ingredients

3 pounds butternut squash,
halved and seeded
3 tablespoons vegetable oil
1/2 teaspoon salt

1/4 cup unsalted butter
2 tablespoons minced garlic
1/4 cup all-purpose flour
1 quart milk
salt and ground black pepper to
taste
1 cup heavy cream
9 no-cook lasagna noodles
1 1/3 cups finely grated Parmesan
cheese

Directions

Preheat an oven to 450 degrees F (230 degrees C). Grease a baking sheet.

Brush the butternut squash halves with vegetable oil and season with salt. Roast in the preheated oven until golden and easily pierced with a knife, 45 to 50 minutes. Allow to cool for 15 to 20 minutes, then scoop the flesh into a bowl. Set aside.

Heat the butter in a large skillet over medium-low heat. Cook and stir garlic in the butter until softened. Stir in flour and cook for 3 minutes. Whisk in the milk until smooth. Bring to a simmer, and cook until thick, about 10 minutes, whisking occasionally. Stir in the butternut squash and season with salt and pepper. Sauce can be made 3 days ahead and refrigerated.

Reduce oven temperature to to 375 degrees F (190 degrees C). Grease a 9x13 inch baking dish.

Beat the heavy cream until foamy in a large glass or metal mixing bowl. Gradually add the salt, continuing to beat until medium peaks form. Lift your beater or whisk straight up: the tip of the peak formed by the cream should curl over slightly. Set aside.

Pour 1 cup of the butternut sauce into the baking dish and place 3 lasagna noodles on top in a single layer. Spread half of the remaining sauce over the noodles and sprinkle with 1/2 cup of Parmesan cheese. Place another layer of noodles and spread the remaining sauce on top and sprinkle with 1/2 cup of Parmesan cheese. Place the final layer of noodles on top. Spread the whipped cream over the final layer of noodles making sure the pasta is completely covered. Sprinkle with the remaining 1/3 cup of Parmesan. Cover baking dish tightly with aluminum foil.

Bake in the preheated oven for 30 minutes. Remove foil and continue baking until the top is bubbly and golden brown, about 10 minutes. Allow to rest for 5 minutes before serving.

Cheese Lasagna

Ingredients

1 (16 ounce) package lasagna noodles
4 cups ricotta cheese
1/4 cup grated Parmesan cheese
4 eggs
salt and pepper to taste
1 teaspoon olive oil
3 cloves garlic, minced
1 (32 ounce) jar spaghetti sauce
1 teaspoon Italian seasoning
2 cups shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and lay lasagna flat on foil to cool.

In a medium bowl, combine ricotta, Parmesan, eggs, salt and pepper; mix well.

In a medium saucepan, heat oil over medium heat and saute garlic for 2 minutes; stir in spaghetti sauce and Italian seasoning. Heat sauce until warmed through, stirring occasionally, 2 to 5 minutes.

Spread 1/2 cup of sauce in the bottom of a 9x13 baking dish. Cover with a layer of noodles. Spread half the ricotta mixture over noodles; top with another noodle layer. Pour 1 1/2 cups of sauce over noodles, and spread the remaining ricotta over the sauce. Top with remaining noodles and sauce and sprinkle mozzarella over all. Cover with greased foil.

Bake 45 minutes, or until cheese is bubbly and top is golden.

Tammy's Favorite Lasagna

Ingredients

4 tablespoons vegetable oil
1 large onion, chopped
2 pounds lean ground beef
2 tablespoons Italian seasoning
1 1/2 tablespoons chopped fresh rosemary
1 1/2 tablespoons garlic salt
salt and pepper to taste
1 (28 ounce) can whole peeled tomatoes
2 (6 ounce) cans tomato paste
1 cup water

1/2 cup margarine
1 small onion, chopped
1 cup Parmesan cheese
3 tablespoons all-purpose flour
1 quart milk
1 egg, beaten

1 (16 ounce) package lasagna noodles
1 (15 ounce) container ricotta cheese
1 pound mozzarella cheese, shredded

Directions

Heat oil in a large skillet over medium heat. Saute onions until soft. Stir in ground beef, and cook until evenly brown. Drain excess fat. Season with Italian seasoning, rosemary, garlic salt, salt and pepper. Stir in tomatoes, tomato paste and water. Simmer 1 hour, or until sauce has thickened.

Melt butter in a saucepan over medium heat. Cook onion until soft and translucent. Stir in flour until smooth. Stir in Parmesan cheese, then milk. Cook, stirring, until thick. Allow to cool, then stir in egg. (Sauce will be very thick.)

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Lightly grease a 9x13 inch baking dish.

In prepared baking dish, place a layer of noodles, meat sauce, cheese sauce, ricotta, and mozzarella. Repeat layers. Build to your desired thickness, or make another smaller pan for freezing.

Bake in preheated oven for 1 hour. Let cool 15 minutes before serving.

Black Bean Lasagna I

Ingredients

9 lasagna noodles
1 pint part-skim ricotta cheese
1 egg
1/2 cup chopped onion
1/2 cup chopped green bell pepper
2 cloves garlic, minced
2 (16 ounce) cans black beans
1 (15 ounce) can tomato sauce
8 ounces shredded mozzarella cheese

Directions

In a large pot of lightly salted boiling water, cook the lasagna noodles 10 minutes, until al dente, and drain.

In a bowl, blend the ricotta cheese and egg, and set aside. Preheat oven to 350 degrees F (175 degrees C). Coat a 3-quart baking dish with cooking spray.

Spray a large skillet with cooking spray, and saute the onion, green bell pepper, and garlic until tender. Mash 1 can of black beans. Stir mashed black beans, whole black beans, and tomato sauce into skillet, and cook until heated through.

Arrange 3 lasagna noodles in the bottom of the prepared baking dish, and layer with 1/3 each of the ricotta mixture, black bean mixture, and mozzarella cheese. Repeat twice.

Bake 40 to 45 minutes in the preheated oven. Let stand 10 minutes before serving.

American Lasagna

Ingredients

- 1 1/2 pounds lean ground beef
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 tablespoon chopped fresh basil
- 1 teaspoon dried oregano
- 2 tablespoons brown sugar
- 1 1/2 teaspoons salt
- 1 (29 ounce) can diced tomatoes
- 2 (6 ounce) cans tomato paste
- 12 dry lasagna noodles
- 2 eggs, beaten
- 1 pint part-skim ricotta cheese
- 1/2 cup grated Parmesan cheese
- 2 tablespoons dried parsley
- 1 teaspoon salt
- 1 pound mozzarella cheese, shredded
- 2 tablespoons grated Parmesan cheese

Directions

In a skillet over medium heat, brown ground beef, onion and garlic; drain fat. Mix in basil, oregano, brown sugar, 1 1/2 teaspoons salt, diced tomatoes and tomato paste. Simmer for 30 to 45 minutes, stirring occasionally.

Preheat oven to 375 degrees F (190 degrees C). Bring a large pot of lightly salted water to a boil. Add lasagna noodles, and cook for 5 to 8 minutes, or until al dente; drain. Lay noodles flat on towels, and blot dry.

In a medium bowl, mix together eggs, ricotta, Parmesan cheese, parsley and 1 teaspoon salt.

Layer 1/3 of the lasagna noodles in the bottom of a 9x13 inch baking dish. Cover noodles with 1/2 ricotta mixture, 1/2 of the mozzarella cheese and 1/3 of the sauce. Repeat. Top with remaining noodles and sauce. Sprinkle additional Parmesan cheese over the top.

Bake in the preheated oven 30 minutes. Let stand 10 minutes before serving.

Apple Lasagna

Ingredients

2 cups shredded Cheddar cheese
1 cup ricotta cheese
1 egg
1/4 cup white sugar
1 teaspoon almond extract
2 (21 ounce) cans apple pie filling
8 lasagne noodles, cooked and drained
6 tablespoons all-purpose flour
6 tablespoons packed brown sugar
1/4 cup quick cooking oats
1/2 teaspoon ground cinnamon
1 pinch ground nutmeg
3 tablespoons butter
1 cup sour cream
1/3 cup packed brown sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine Cheddar cheese, ricotta cheese, egg, white sugar, and almond extract in a medium bowl. Blend well. Spread one can apple pie filling over the bottom of a greased 9x13 inch pan. Layer with half of the noodles, and then the cheese mixture. Layer again with remaining noodles, and the second can of pie filling.

Combine flour, 6 tablespoons brown sugar, oats, cinnamon, and nutmeg in a small bowl. Cut in butter until crumbly. Sprinkle over top.

Bake in preheated oven for 45 minutes. Cool for 15 minutes.

Meanwhile, prepare garnish by blending sour cream and 1/3 cup brown sugar in small bowl until smooth. Cover, and refrigerate. Serve warm apple lasagna with sour cream garnish.

Egg Noodle Lasagna

Ingredients

6 1/2 cups uncooked wide egg noodles
3 tablespoons butter
1 1/2 pounds ground beef
2 1/4 cups spaghetti sauce
6 ounces process cheese (eg. Velveeta), cubed
3 cups shredded mozzarella cheese

Directions

Cook noodles according to package directions; drain. Add butter; toss to coat.

In a large skillet, cook beef over medium heat until no longer pink; drain. Spread a fourth of the spaghetti sauce into an ungreased 5-qt. slow cooker. Layer with a third of the noodles, a third of the beef, a third of the remaining sauce and a third of the cheeses. Repeat layers twice.

Cover and cook on low for 4 hours or until cheese is melted and lasagna is heated through.

Vegan Lasagna II

Ingredients

3 cloves garlic, minced
1/2 pound mushrooms
1 tablespoon vegetable oil
1 (10.75 ounce) can tomato puree
1 (10 ounce) package frozen spinach, thawed and drained
2 teaspoons garlic salt
2 tablespoons Italian-style seasoning
1 (12 ounce) package soft tofu
2/3 (16 ounce) package instant lasagna noodles

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large skillet, saute garlic and mushrooms in oil until all the liquid is cooked out. Add 1/3 tomato puree to mushrooms and garlic, cook 2 to 3 minutes, and remove from heat.

In a microwave-safe bowl, combine spinach, garlic salt, Italian seasoning and tofu. Blend until the mixture is an even consistency. Heat in a microwave on high for 2 minutes.

In a 9x9 inch baking pan, pour one thin layer of remaining tomato puree, a layer of noodles, 1/2 the tofu mixture, the mushroom sauce, a layer of noodles, 1/2 the tofu mixture, a layer of tomato puree, a layer of noodles, and a final layer of tomato puree.

Bake 45 minutes in the preheated oven.

World's Best Lasagna

Ingredients

1 pound sweet Italian sausage
3/4 pound lean ground beef
1/2 cup minced onion
2 cloves garlic, crushed
1 (28 ounce) can crushed tomatoes
2 (6 ounce) cans tomato paste
2 (6.5 ounce) cans canned tomato sauce
1/2 cup water
2 tablespoons white sugar
1 1/2 teaspoons dried basil leaves
1/2 teaspoon fennel seeds
1 teaspoon Italian seasoning
1 tablespoon salt
1/4 teaspoon ground black pepper
4 tablespoons chopped fresh parsley
12 lasagna noodles
16 ounces ricotta cheese
1 egg
1/2 teaspoon salt
3/4 pound mozzarella cheese, sliced
3/4 cup grated Parmesan cheese

Directions

In a Dutch oven, cook sausage, ground beef, onion, and garlic over medium heat until well browned. Stir in crushed tomatoes, tomato paste, tomato sauce, and water. Season with sugar, basil, fennel seeds, Italian seasoning, 1 tablespoon salt, pepper, and 2 tablespoons parsley. Simmer, covered, for about 1 1/2 hours, stirring occasionally.

Bring a large pot of lightly salted water to a boil. Cook lasagna noodles in boiling water for 8 to 10 minutes. Drain noodles, and rinse with cold water. In a mixing bowl, combine ricotta cheese with egg, remaining parsley, and 1/2 teaspoon salt.

Preheat oven to 375 degrees F (190 degrees C).

To assemble, spread 1 1/2 cups of meat sauce in the bottom of a 9x13 inch baking dish. Arrange 6 noodles lengthwise over meat sauce. Spread with one half of the ricotta cheese mixture. Top with a third of mozzarella cheese slices. Spoon 1 1/2 cups meat sauce over mozzarella, and sprinkle with 1/4 cup Parmesan cheese. Repeat layers, and top with remaining mozzarella and Parmesan cheese. Cover with foil: to prevent sticking, either spray foil with cooking spray, or make sure the foil does not touch the cheese.

Bake in preheated oven for 25 minutes. Remove foil, and bake an additional 25 minutes. Cool for 15 minutes before serving.

Lasagna Loaf

Ingredients

1/2 cup tomato juice
2 eggs
3/4 cup dry bread crumbs
2 tablespoons dried parsley flakes
1 garlic clove, minced
1/2 teaspoon dried oregano
1/2 teaspoon salt
1/2 teaspoon pepper
1 pound lean ground beef

FILLING:

1 (15 ounce) container ricotta cheese
1 cup cubed mozzarella cheese
1/2 cup diced fully cooked ham
1 teaspoon dried parsley flakes

TOPPING:

2 medium tomatoes, seeded and diced
4 green onions, chopped
1/4 cup sliced ripe olives, drained

Directions

In a large bowl, combine the first eight ingredients. Crumble beef over mixture and mix well. Press into an ungreased 9-in. x 5-in. x 3-in. loaf pan. In a bowl, combine the filling ingredients. Spread over loaf. Bake, uncovered, at 350 degrees F for 1 hour. Sprinkle with topping ingredients. Bake 15 minutes longer or until meat is no longer pink and a meat thermometer reads 160 degrees F.

Contadina® Lasagna Roll-Ups

Ingredients

8 lasagna noodles
1 pound Italian sausage, casings removed
1 cup chopped onion
2 cloves garlic, finely chopped
1 (18 ounce) can CONTADINA® Tomato Paste
1 teaspoon oregano leaves, crushed
1/2 teaspoon basil leaves, crushed
1 (15 ounce) container ricotta cheese
1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry
1 1/2 cups shredded mozzarella cheese
1 cup grated Parmesan cheese
1 egg
1/2 teaspoon salt

Directions

Cook noodles according to package direction; drain.

Cook sausage, onion and garlic in large skillet until meat is done; drain.

Stir in tomato paste, 2 cups water, oregano and basil. Bring to boil; reduce heat and simmer, covered, 20 minutes.

Combine ricotta cheese, spinach, 1 cup mozzarella cheese, parmesan cheese, egg and salt.

Spread about 1/2 cup cheese mixture over each noodle; roll up. Place seam side down in 13x9 inch baking dish. Pour sauce over rolls. Sprinkle with remaining mozzarella cheese.

Cover and bake in preheated 350 degree F oven, 35 minutes or until cheese is melted.

Ham and Chicken Lasagna

Ingredients

1/4 cup butter
12 fresh mushrooms, sliced
1 medium onion, chopped
1 medium bell pepper, chopped
1/2 cup all-purpose flour
1 2/3 cups milk
24 1/2 ounces canned chicken broth
1 (16 ounce) package frozen broccoli florets, thawed and drained (optional)
2/3 cup shredded Parmesan cheese
1/2 teaspoon salt
1/2 teaspoon white pepper
1/4 teaspoon ground nutmeg
12 lasagna noodles, cooked and drained
2 cups cubed, cooked ham
2 cups cubed, cooked chicken
2 cups shredded Swiss cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a 13x9-inch baking dish with non-stick cooking spray.

Heat butter in a skillet over medium heat. Stir in mushrooms, onion, and pepper. Cook until soft and tender. Sprinkle flour over vegetables, and stir to coat. Stir in milk and chicken broth. Cook until sauce thickens. Stir in broccoli, Parmesan, salt, pepper, and nutmeg. Cook until Parmesan is melted.

Layer baking dish with 1/4 sauce, 1/4 noodles, 1/4 ham, 1/4 chicken, and 1/4 Swiss. Repeat layers 3 times. Cover with foil.

Bake in a preheated oven 35 to 40 minutes.

Lasagna with Creamy Pink Sauce

Ingredients

2 (15 ounce) containers ricotta cheese
2 cups shredded mozzarella cheese
1/2 cup grated Parmesan cheese
2 eggs
1 (24 ounce) jar Bertolli® Vineyard Premium Collections Marinara with Burgundy Wine Sauce
1 (15 ounce) jar Bertolli® Creamy Alfredo Sauce
12 lasagna noodles, cooked and drained

Directions

Preheat oven to 375 degrees F. Combine ricotta cheese, mozzarella cheese, 1/4 cup Parmesan cheese and eggs in large bowl; set aside.

Combine sauces in medium bowl. Spread 1 cup sauce mixture in 9x13 inch baking dish. Layer 4 lasagna noodles, then 1 cup sauce mixture and 1/2 of the ricotta mixture; repeat. Top with remaining 4 noodles, then sauce mixture and remaining 1/4 cup Parmesan cheese.

Cover with aluminum foil and bake 50 minutes. Remove foil and bake an additional 10 minutes or until bubbling. Let stand 10 minutes before serving.

Seafood Lasagna II

Ingredients

9 lasagna noodles
1 tablespoon butter
1 cup minced onion
1 (8 ounce) package cream cheese, softened
1 1/2 cups cottage cheese
1 egg, beaten
2 teaspoons dried basil leaves
1/2 teaspoon salt
1/8 teaspoon freshly ground black pepper
2 (10.75 ounce) cans condensed cream of mushroom soup
1/3 cup milk
1/3 cup dry white wine
1 (6 ounce) can crabmeat, drained and flaked
1 pound cooked small shrimp
1/4 cup grated Parmesan cheese
1/2 cup shredded sharp Cheddar cheese

Directions

Bring a pot of lightly salted water to a boil. Cook pasta for 8 to 10 minutes, or until al dente; drain, and rinse in cold water. Preheat oven to 350 degrees F (175 degrees C).

In a skillet, cook onion in butter over medium heat until tender. Remove from heat, and stir in cream cheese, cottage cheese, egg, basil, and salt and pepper.

In a medium bowl, mix together the soup, milk, wine, crabmeat, and shrimp.

Lay 3 cooked lasagna noodles on the bottom of a 9x13 inch baking dish. Spread 1/3 of the onion mixture over the noodles. Then spread 1/3 of the soup mixture over the onion layer. Repeat the noodle, onion, soup layers twice more. Top with Cheddar cheese and Parmesan cheese.

Bake in preheated oven for 45 minutes, or until heated through and bubbly.

Fresh Fruit Breakfast Lasagna

Ingredients

1 1/2 cups milk
1 cup all-purpose flour
2 eggs
1 tablespoon vegetable oil
1/2 teaspoon almond extract
2 tablespoons white sugar

1/2 (3.4 ounce) package instant vanilla pudding mix
1 cup orange juice
1/2 cup sour cream
2 cups sliced fresh strawberries
2 bananas, sliced
1 cup fresh blueberries

1 cup whipped cream

Directions

To make the crepes, whisk together the milk, flour, eggs, oil, almond extract, and sugar in a bowl until you have a smooth batter. Lightly grease a small skillet and place over medium heat. Spoon in 2 tablespoons of batter and gently tilt the skillet to spread the batter to the edges of the pan. Cook until brown, 1 to 2 minutes. Flip the crepe and cook the other side until brown. Remove to a plate. Repeat with remaining batter until it is all used.

To make the filling, whisk together the pudding mix, orange juice, and sour cream in a bowl. Gently fold the strawberries, bananas and blueberries into the sour cream mixture.

Lightly grease the bottom of a baking dish. Cover the bottom of the dish with 1/3 of the crepes. Spoon 1/2 of the fruit mixture over the crepes. Repeat with remaining fruit and crepes, finishing with the crepes as the top layer. Garnish with whipped cream. Allow to sit 30 minutes before serving.

Canadian Moose Lasagna

Ingredients

2 tablespoons olive oil
1 onion, minced
2 cloves garlic, minced
4 mushrooms, sliced
1 bunch spinach, washed and chopped
1 (16 ounce) container ricotta cheese
1 pound ground moose
1/2 teaspoon unsweetened cocoa powder
1/2 teaspoon brown sugar
1 (24 ounce) jar spaghetti sauce
3/4 cup water
1 tablespoon dried oregano
1 tablespoon Italian seasoning
salt and ground black pepper to taste
1 (9 ounce) package no-boil lasagna noodles
1 1/2 cups shredded mozzarella cheese
1/4 cup grated Parmesan cheese

Directions

Preheat an oven to 350 degrees F (175 degrees C). Lightly coat a 9x13 inch pan with olive oil.

Heat oil in a frying pan over medium-high heat. Cook onions and garlic in oil until tender and semi-transparent. Stir in mushrooms, and cook until soft. Remove from heat.

In a sauce pan, combine spinach and 1/4 cup water. Cover, and cook over medium heat until wilted. Drain. In a large bowl, mix together spinach, onion mixture, and ricotta cheese.

In a frying pan, brown moose meat over medium-high heat, stirring frequently. When the pink color is almost gone, stir in the cocoa and brown sugar. This removes the gamey-ness. Once the meat is well browned, drain to remove excess grease. Stir in spaghetti sauce and water, and season with oregano, Italian seasoning, and salt and pepper.

Ladle enough of the meat sauce into a 9x13 inch baking dish to cover the bottom in a thin layer. Arrange a single layer of oven ready noodles over the sauce. Spread one half of the ricotta cheese mixture over the noodles, and top with some of the tomato sauce and a sprinkle of parmesan and mozzarella cheese. Repeat with remaining ingredients, ending with a generous layer of mozzarella cheese. Cover pan with aluminum foil.

Bake for 45 minutes, or until lasagna is hot and bubbly.

Chicken Lasagna I

Ingredients

18 lasagna noodles
1 1/2 cups cottage cheese,
creamed
3 cups diced, cooked chicken
meat
2 cups shredded Cheddar cheese
1/2 cup grated Parmesan cheese

1/2 cup chopped onions
1/2 cup chopped green bell
pepper
1/2 cup chopped red bell pepper
1 1/2 cups sliced mushrooms
4 tablespoons butter
1 (10.75 ounce) can condensed
cream of chicken soup
1/3 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add lasagna and cook for 8 to 10 minutes or until al dente; drain.

In a saucepan melt the butter and saute the onions, green peppers, red peppers, mushrooms. Add chicken soup and milk; cook until smooth.

In a 9x13 inch baking dish, layer noodles, cooked chicken, soup mixture and cheeses. Alternate until gone. Bake in a preheated oven for 45 minutes.

Lasagna Bolognese

Ingredients

1 pound dry lasagna noodles
1 1/2 tablespoons olive oil, divided

1 (28 ounce) can Italian whole peeled tomatoes (such as La Valle®)
1 onion, coarsely chopped
2 carrots, coarsely chopped
2 stalks celery, coarsely chopped
3 cloves garlic, coarsely chopped
1 tablespoon fresh sage
1 tablespoon fresh rosemary
2 tablespoons olive oil
1 pound ground beef
1 pound sweet Italian sausage links, removed from casing and crumbled
2 tablespoons all-purpose flour
1 cup dry red wine
1/4 cup heavy cream
1/2 cup grated Parmesan cheese
1 pinch ground cinnamon

1 (16 ounce) container ricotta cheese, broken apart with a fork
3 eggs, lightly beaten
1 pound shredded mozzarella cheese, divided
kosher salt to taste
freshly ground black pepper to taste

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Stir in 1 tablespoon of olive oil. Once the water is boiling, stir in the lasagna noodles, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink. Drizzle the cooked noodles with about 1 1/2 teaspoons of olive oil to prevent them from sticking together.

Place the tomatoes, juice and all, into the work bowl of a food processor and pulse to puree, about 1 minute. Set the tomatoes aside. Place the onion, carrots, celery, garlic, sage, and rosemary into the food processor, and pulse several times, until the vegetables are minced.

Heat 2 tablespoons of olive oil in a large saucepan over high heat until smoking hot, and add the minced vegetables. Reduce heat to medium, and cook and stir until the vegetables have softened and are just beginning to brown, about 10 minutes. Stir in the ground beef and Italian sausage, and brown the meat, breaking it apart into crumbles as it cooks, about 10 minutes. When the meat is no longer pink, stir in the flour, and cook and stir about 2 more minutes. Pour in the red wine, bring the mixture to a simmer, and cook, stirring occasionally, until the wine has reduced, about 15 minutes. Pour the pureed tomatoes, cream, Parmesan cheese, and cinnamon into the meat sauce, bring to a boil over medium heat, reduce heat to a simmer, and cover the pan. Cook the sauce, stirring occasionally, for 20 minutes. Set the sauce aside.

In a large bowl, mix together the ricotta cheese, eggs, 3/4 pound of shredded mozzarella cheese, and kosher salt and pepper. Reserve 1/4 pound of mozzarella for topping.

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking dish with olive oil.

To make the lasagna, lay about 4 noodles in the bottom of the prepared baking dish, running the long way, and slightly overlap them to cover the bottom completely. Spread 1/3 of the ricotta cheese mixture over the noodles, and top with 1/4 of the meat sauce. Top with a second layer of noodles, running the short way. Top the second layer with 1/3 of the ricotta cheese mixture and 1/4 of the meat sauce as before; make a 3rd layer of noodles, the last third of the ricotta mixture, and 1/4 of the meat sauce. Place one

Shortcut Lasagna

Ingredients

1 pound bulk Italian sausage
1 (14 ounce) jar meatless spaghetti sauce
1/2 cup chopped onion
1/2 cup chopped green pepper
1/2 cup water
1 (2.25 ounce) can sliced ripe olives, drained
1/4 teaspoon salt
6 uncooked lasagna noodles
1 cup ricotta cheese
2 cups shredded mozzarella cheese
1/4 cup grated Parmesan cheese

Directions

Crumble the sausage into a large microwave-safe bowl. Cover; microwave on high for 4-6 minutes or until meat is no longer pink, stirring once; drain. Stir in the spaghetti sauce, onion, green pepper, water, olives and salt.

In a greased 11-in. x 7-in. x 2-in. microwave-safe dish, layer 1-1/3 cups meat sauce, three noodles, 1/2 cup ricotta cheese and 1/2 cup mozzarella cheese. Repeat layers. Top with remaining meat sauce. Sprinkle with Parmesan cheese.

Cover and microwave at 70% power for 28-32 minutes or until noodles are tender. Sprinkle with the remaining mozzarella cheese. Microwave, uncovered, on high for 1-2 minutes or until cheese is melted. Let stand for 5 minutes before cutting.

Turkey Lasagna Roll-Ups

Ingredients

4 lasagna noodles
6 ounces ground lean turkey
1 small onion, chopped
1 cup chopped fresh broccoli
1/4 cup water
1 cup reduced-fat ricotta cheese
1 egg, beaten
1 tablespoon fat-free milk
1 1/2 teaspoons minced fresh thyme
1/4 teaspoon salt
2 cups meatless spaghetti sauce, divided
1/4 cup shredded Parmesan cheese

Directions

Cook the noodles according to package directions; rinse and drain. In a nonstick skillet, cook the turkey and onion over medium heat until turkey is no longer pink. Meanwhile, in a small saucepan, bring broccoli and water to a boil. Reduce heat; cover and simmer for 5 minutes or until crisp-tender; drain.

Add the broccoli, ricotta, egg, milk, thyme and salt to the turkey mixture. Spread over each noodle; drizzle each with 1/4 cup spaghetti sauce. Carefully roll up jelly-roll style. Place seam side down in an 8-in. square baking dish coated with nonstick cooking spray. Drizzle with remaining spaghetti sauce. Cover and bake at 375 degrees F for 45-50 minutes or until heated through. Sprinkle with Parmesan cheese.

Cheesy Shell Lasagna

Ingredients

1 1/2 pounds lean ground beef
2 medium onions, chopped
1 garlic clove, minced
1 (14.5 ounce) can diced tomatoes
1 (14 ounce) jar meatless spaghetti sauce
1 (4 ounce) can mushroom stems and pieces, undrained
8 ounces uncooked small pasta shells
2 cups reduced-fat sour cream
11 slices reduced-fat provolone cheese
1 cup shredded part-skim mozzarella cheese

Directions

In a nonstick skillet, cook the beef, onions and garlic over medium heat until meat is no longer pink; drain. Stir in the tomatoes, spaghetti sauce and mushrooms. Bring to a boil. Reduce heat; simmer, uncovered, for 20 minutes. Meanwhile, cook pasta according to package directions; drain.

Place half of the pasta in an ungreased 13-in. x 9-in. x 2-in. baking dish. Top with half of the meat sauce, sour cream and provolone cheese. Repeat layers. Sprinkle with mozzarella cheese.

Cover and bake at 350 degrees F for 35-40 minutes longer or until the cheese begins to brown. Let stand for 10 minutes before cutting.

Black Bean Lasagna

Ingredients

1 tablespoon vegetable oil
2 onions, chopped
4 cloves garlic, chopped
1/2 green bell pepper, diced
1/2 red bell pepper, diced
1 (14.5 ounce) can chopped tomatoes
1 cup salsa
2 (15 ounce) cans black beans, drained and rinsed
salt and black pepper to taste
2 avocados - peeled, pitted, and mashed
1 tablespoon fresh lemon juice
12 (6 inch) corn tortillas, quartered
2 cups shredded Cheddar cheese

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 9x13-inch baking dish.

Warm oil in a large skillet over medium heat. Stir in onions, 3 cloves of chopped garlic, and green and red bell peppers. Cook until the onions are soft and translucent. Stir in tomatoes with juice, salsa, and black beans. Season with salt and pepper. Bring to a simmer, and cook about 3 minutes.

In a bowl, mash the avocados with 1 clove chopped garlic and lemon juice.

Place a layer of tortillas on the bottom of the baking dish. Spread 1/3 of the tomato and bean mixture on top. Spread 1/2 of guacamole on top, then sprinkle with 1/3 of cheese. Lay out another layer of tortillas. Top with half of the remaining tomato and bean mixture. Then spread remaining guacamole on top. Sprinkle with half the cheese. Repeat with remaining ingredients.

Bake in preheated oven for 35 minutes, or until sauce is bubbly.

Linda's Lasagna

Ingredients

1 pound lean ground beef
1 onion, chopped
2 (6 ounce) cans tomato paste
1 (14.5 ounce) can crushed tomatoes
2 cups water
1 tablespoon dried oregano
2 teaspoons garlic powder
2 teaspoons salt
1/4 teaspoon ground black pepper
1 tablespoon white sugar

12 ounces cottage cheese
1/2 cup grated Parmesan cheese
1 egg

9 lasagna noodles
1 pound shredded mozzarella cheese

Directions

In a large skillet over medium heat, cook beef until brown. Drain. In another skillet over medium heat, cook onion until translucent. Combine beef and onion in a large saucepan with tomato paste, crushed tomatoes, water, oregano, garlic powder, salt, pepper and sugar. Cook over medium heat until mixture comes to a boil. Reduce heat to low and simmer 1 hour.

While sauce is simmering, blend cottage cheese, Parmesan and egg until smooth. Set aside.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Preheat oven to 350 degrees F (175 degrees C).

Spread 1 cup of sauce in the bottom of a 9x13 inch baking dish. Cover sauce with 3 noodles. Cover noodles with one-third of remaining sauce. Top with half the mozzarella. Place another layer of noodles and one of sauce over the mozzarella; top that with the cottage cheese mixture. Top with remaining 3 noodles and remaining sauce.

Bake in preheated oven 30 minutes. Sprinkle remaining mozzarella on top and bake 15 minutes more, until golden and bubbly.

Easy Spinach Lasagna with White Sauce

Ingredients

1 (10 ounce) package frozen chopped spinach
29 ounces Alfredo-style pasta sauce
1/2 cup skim milk
1 (8 ounce) package lasagna noodles
1 pint part-skim ricotta cheese
1 egg
8 ounces shredded carrots
8 ounces fresh mushrooms, sliced
1/2 cup shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Coat a 10x15 inch lasagna pan with cooking spray.

Place the spinach in a medium bowl. Microwave, uncovered, on high for 4 minutes. Mix in ricotta. Beat the egg with a wire whisk, and add it to the spinach and ricotta. Stir well to blend.

Combine pasta sauce with milk in a medium bowl. Mix well.

Spread about 1/2 cup pasta sauce mixture evenly in the bottom of the dish. Place 3 uncooked noodles over the sauce. Spread half of the spinach mixture over the noodles. Sprinkle with half of the carrots and half of the mushrooms. Place 3 more noodles over the vegetable mixture. Pour 1 1/2 cups sauce over the noodles. Spread the remaining spinach mixture over the sauce, followed by layers of the remaining carrots and mushrooms. Place 3 more noodles over the vegetables. Pour remaining sauce evenly on top. Sprinkle with the mozzarella cheese. Spray a sheet of aluminum foil with cooking spray. Cover the dish tightly with aluminum foil, spray side down.

Bake for 50 to 60 minutes. Remove from oven, uncover, and spoon some sauce over the exposed top noodles. Turn the oven off, and place the uncovered dish back into the warm oven for 15 more minutes. Serve at once, or let rest until ready to serve.

Greek Lazy Lasagna

Ingredients

1 (16 ounce) package uncooked mafalda pasta (mini lasagne noodles)
2 tablespoons extra-virgin olive oil
1/4 cup chopped onion
3 cloves garlic, chopped
2 (6 ounce) boneless, skinless chicken breasts, thinly sliced
1 (10 ounce) bag chopped fresh spinach
1 (8 ounce) can sliced black olives
1 1/2 tablespoons fresh lemon juice
2 cups crumbled feta cheese

Directions

Fill a large pot with lightly salted water, and bring to a rolling boil over high heat. Once the water is boiling, stir in the mafalda pasta, and return to a boil. Cook the pasta, stirring occasionally, until the pasta has cooked through but is still firm to the bite, about 10 minutes. Drain well, and return pasta to the pot.

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Combine the olive oil, onion, and garlic in a large skillet. Cook and stir over medium heat until soft, about 3 minutes. Add the sliced chicken; cook, stirring, until chicken is lightly browned and no longer pink in the center, about 5 minutes. Mix in the spinach, black olives, and lemon juice. Cook until heated through, an additional 1 to 2 minutes. Stir the chicken mixture into the pasta, add the feta cheese, and mix well. Spoon into the prepared baking dish, and cover with aluminum foil.

Bake in preheated oven until the pasta is hot and the cheese is melted, about 30 minutes.

Tofu Lasagna

Ingredients

1/2 (12 ounce) package uncooked lasagna noodles
1 (12 ounce) package firm tofu, crumbled
2 eggs
1/4 teaspoon salt
1/4 teaspoon black pepper
1/4 teaspoon ground nutmeg
2 tablespoons milk
1 cup spaghetti sauce
1 tablespoon dried parsley
2 cups shredded mozzarella cheese, divided
1/2 cup grated Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add lasagna and cook for 8 to 10 minutes or until al dente; drain.

In a medium bowl combine tofu, eggs, salt, pepper, nutmeg, milk, spaghetti sauce, parsley and 1 cup of mozzarella cheese. Spread a layer in the bottom of a 9x13 inch baking dish.

Layer lasagna noodles with the sauce mixture, ending with sauce. Sprinkle with remaining mozzarella and Parmesan cheese.

Bake in preheated oven for 25 to 35 minutes.

Lighter Lasagna

Ingredients

1 (10 ounce) package frozen chopped spinach, thawed and drained
1 cup low-fat cottage cheese
1 egg
cooking spray
1 onion, chopped
2 large garlic cloves, minced
2 cups chopped mushrooms
1 cup shredded carrots
1 pound ground turkey breast
1 (26 ounce) jar low-fat pasta sauce (such as Healthy Request®)
1 cup water
1 teaspoon dried rosemary, crushed
1 teaspoon dried oregano
1 teaspoon dried basil
6 no-boil lasagna noodles
1 cup shredded low-fat mozzarella cheese
1 cup tomato-vegetable juice cocktail

Directions

Preheat oven to 400 degrees F (200 degrees C). Mix the spinach, cottage cheese, and egg in a large bowl.

Place a large skillet over medium-high heat, and coat with nonstick cooking spray. Cook the onion, garlic, mushrooms, and carrot until the onion is soft, about 5 minutes. Add the ground turkey, and stir until cooked through, about 5 minutes. Pour the pasta sauce and water into the skillet. Season with rosemary, oregano, and basil. Simmer sauce for 10 minutes.

Spray a 9x13 baking pan with nonstick cooking spray. Spread 1/3 of the sauce on the bottom of the pan, and top with 3 noodles. Spoon an additional 1/3 of the sauce on the noodles; top with the spinach mixture. Sprinkle with 1/2 of the mozzarella cheese. Top with remaining 3 noodles and the rest of the sauce. Pour the vegetable juice evenly over the lasagna, and top with the remaining mozzarella. Cover the dish with foil.

Bake in the preheated oven for 45 minutes. Remove foil, and bake for an additional 10 minutes. Remove from oven and let lasagna rest for 10 to 15 minutes before serving.

No-Bake Lasagna

Ingredients

1/2 cup sliced fresh mushrooms
1/4 cup chopped onion
1 teaspoon vegetable oil
3/4 cup spaghetti sauce
1/2 cup chopped fresh tomato
1/4 teaspoon dried basil
1/8 teaspoon pepper
4 lasagna noodles
1/2 cup shredded mozzarella
cheese
Shredded Parmesan cheese

Directions

In a skillet, saute the mushrooms and onion in oil until tender. Add spaghetti sauce, tomato, basil and pepper. Bring to a boil. Reduce heat; cover and simmer for 10 minutes, stirring occasionally. Meanwhile, cook lasagna noodles according to package directions.

Add mozzarella cheese to the sauce; cook on low until cheese is melted. Drain noodles; cut into thirds. For each serving, on a plate, layer 2 tablespoons of sauce and two noodle pieces. Repeat layers twice. Top with 2 tablespoons sauce. Sprinkle with Parmesan cheese.

Cheesy Tuna Lasagna

Ingredients

1 medium onion, chopped
2 tablespoons butter
1 (12 ounce) can tuna, drained and flaked
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1/2 cup milk
1/2 teaspoon garlic salt
1/2 teaspoon dried oregano
1/4 teaspoon pepper
9 lasagna noodles, cooked and drained
1 1/2 cups small curd cottage cheese
8 ounces sliced mozzarella cheese
1/4 cup grated Parmesan cheese

Directions

In a large saucepan, saute onion in butter until tender. Stir in the tuna, soup, milk, garlic salt, oregano and pepper until combined. Spread 3/4 cupful into a greased 11-in. x 7-in. x 2-in. baking dish.

Layer with three noodles (trimming if necessary), 3/4 cup tuna mixture, half of the cottage cheese and a third of the mozzarella cheese. Repeat layers. Top with remaining noodles, tuna mixture and mozzarella. Sprinkle with Parmesan cheese.

Bake, uncovered, at 350 degrees F for 25-30 minutes or until bubbly. Let stand for 10-15 minutes before serving.

No-Fuss Lasagna

Ingredients

1 1/2 pounds lean ground beef
1 (12 ounce) can tomato paste
3 cups water
2 (1.5 ounce) packages spaghetti sauce mix
1 tablespoon sugar
4 teaspoons dried parsley flakes
1/2 teaspoon salt
1/2 teaspoon garlic powder
1/4 teaspoon pepper
2 eggs, beaten
1 (16 ounce) package dry cottage cheese
2 cups shredded Cheddar cheese, divided
2 cups shredded mozzarella cheese, divided
1 (16 ounce) package lasagna noodles, uncooked

Directions

In a large saucepan, brown ground beef; drain. Add tomato paste, water, spaghetti sauce mix, sugar, parsley, salt, garlic powder and pepper. Simmer, partially covered, for 20 minutes. Stir occasionally. In a bowl, combine eggs with cottage cheese, half of the Cheddar cheese and half of the mozzarella. Set aside. Spoon one-third of the meat sauce into a 13-in. x 9-in. x 2-in. baking pan. Place half of the uncooked noodles over sauce. Top with one-third of meat sauce and press down. Spoon cottage cheese mixture over all. Cover with remaining noodles and meat sauce. Cover and refrigerate overnight. Bake, covered, at 350 degrees F for 1 hour. Uncover; sprinkle with remaining Cheddar and mozzarella cheeses. Bake an additional 15 minutes. Let stand 10 minutes before cutting.

Broccoli Lasagna

Ingredients

9 lasagna noodles
3 tablespoons butter
1 small onion, chopped
2 cloves garlic, chopped
2 tablespoons all-purpose flour
1/4 teaspoon ground white pepper
1 teaspoon salt, divided
1/8 teaspoon ground nutmeg
2 1/2 cups milk
2 tablespoons chopped fresh parsley
1 (15 ounce) container ricotta cheese
1 (10 ounce) package chopped frozen broccoli, thawed and drained
1/4 cup grated Parmesan cheese
2 cups shredded mozzarella cheese, divided

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a medium saucepan over medium heat, melt butter. Cook onion and garlic in butter until tender. Stir in flour, pepper, 1/2 teaspoon salt and nutmeg. Stirring continuously, pour in milk, a little at a time, allowing mixture to thicken. Bring to a boil for 1 minute, then remove from heat and stir in parsley. Set aside.

In a medium bowl, combine ricotta, broccoli, Parmesan, 1 cup of mozzarella and remaining 1/2 teaspoon salt. Stir until well blended.

In a 7x11 inch baking dish layer: 1/4 cup white sauce; 3 noodles; one-third of remaining white sauce; half the broccoli mixture; 3 more noodles; half remaining white sauce; remaining broccoli mixture; 3 noodles; remaining white sauce. Sprinkle with remaining mozzarella. Cover with foil coated with cooking spray.

Bake in preheated oven 30 minutes. Let stand 10 minutes before serving.

Taco Lasagna

Ingredients

2 pounds lean ground beef
2 (1.25 ounce) packages taco seasoning mix
4 cloves garlic, minced
1/2 teaspoon cayenne pepper
1 tablespoon chili powder
1/2 cup water
18 (6 inch) corn tortillas
1 (24 ounce) jar salsa
1 cup sliced green onion
1 (16 ounce) container sour cream
1 1/2 cups shredded Cheddar cheese
1 1/2 cups shredded Monterey Jack cheese

Directions

Place ground beef in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, then season with taco seasoning, garlic, cayenne pepper, chili powder and water. Simmer for 10 minutes.

Preheat oven to 375 degrees F (190 degrees C). Grease the bottom of a 9x13 inch baking dish.

Place 6 tortillas into the prepared baking dish. Spread 1/3 of the salsa on top of the tortillas. Spread 1/2 of the meat mixture evenly over the salsa. Sprinkle with 1/2 of the green onions. Drop 1/2 of the sour cream randomly over the green onions. Top with 1/2 cup Cheddar and 1/2 cup Monterey Jack cheese. Repeat layers. Top with 6 tortillas, spread with remaining salsa, and sprinkle with remaining cheese.

Bake in a preheated oven for 30 to 45 minutes or until cheeses are melted.

Scotto Cheese Lasagna

Ingredients

1 (32 ounce) container ricotta cheese
2 eggs, beaten
5 cups Prego® Traditional Italian Sauce
12 lasagna noodles, cooked and drained
1 1/2 pounds mozzarella cheese, thickly sliced
2 cups grated Parmesan cheese
1 (10 ounce) package Pepperidge Farm® Mozzarella & Garlic Bread

Directions

Preheat the oven to 350 degrees F. Stir the ricotta and the eggs in a medium bowl.

Spread 1 cup sauce on the bottom of a 13 x 9 x 2-inch baking dish. Layer with 3 lasagna noodles, 1 1/3 cups ricotta mixture, 1 1/2 cups mozzarella, 1/2 cup Parmesan and 1 1/2 cups sauce. Repeat to make 2 more layers. Top with the remaining noodles, sauce, mozzarella and Parmesan cheeses. Cover the baking dish.

Bake at 350 degrees F for 45 minutes. Uncover and bake for 15 minutes or until the lasagna is hot and bubbling and the cheese is melted. Remove the lasagna from the oven. Let the lasagna stand for 1 hour.

Increase the oven temperature to 400 degrees F for the bread. Bake the bread according to the package directions

Cut the bread into 2-inch diagonal slices. Serve the bread with the lasagna.

Pasta Lasagna

Ingredients

1/2 pound penne pasta
1/2 pound lean ground beef
1 (26 ounce) jar pasta sauce
1 (15 ounce) container ricotta cheese
8 ounces shredded mozzarella cheese, divided
1/4 cup grated Parmesan cheese
1 egg, beaten

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 2 1/2 quart baking dish.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large skillet over medium heat, cook beef until brown; drain. Stir in pasta sauce; remove from heat.

In a bowl, combine ricotta, 1 cup mozzarella, Parmesan and beaten egg. Stir until well combined.

In the prepared dish layer half the pasta, half the sauce and half the cheese mixture. Repeat. Top with remaining mozzarella.

Bake in preheated oven 34 to 40 minutes, until hot and bubbly.

Fabulous Foolproof Lasagna

Ingredients

1 pound Italian sausage, casings removed
1 pint ricotta cheese
1 egg, lightly beaten
1/2 teaspoon dried basil
1/2 teaspoon dried thyme
1/2 teaspoon garlic powder
1/2 teaspoon dried oregano
8 ounces shredded mozzarella cheese, divided
1 (16 ounce) jar spaghetti sauce
12 no-boil lasagna noodles
3/4 cup grated Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium skillet over medium heat, cook the sausage until brown and the juices run clear. Drain and set aside.

In a small bowl, combine ricotta, egg, basil, thyme, garlic powder, oregano and half the shredded mozzarella. Mix well, and set aside.

Coat the bottom of a 9x13 baking dish with a little of the spaghetti sauce. Place three noodles in the bottom of the pan, not touching. Spread a layer of the ricotta mixture, a layer of sausage, and a layer of spaghetti sauce over the noodles. Repeat three more times. Top with the reserved mozzarella and Parmesan. Cover with foil.

Bake in preheated oven 30 minutes, remove foil and bake 15 minutes more, until golden and bubbly.

Easy Beef Lasagna

Ingredients

1 pound ground beef
1 (26 ounce) jar Ragu® Old World Style® Pasta Sauce
1 (15 ounce) container ricotta cheese
2 cups shredded mozzarella cheese
1/2 cup grated Parmesan cheese, divided
2 eggs
12 lasagna noodles, cooked and drained

Directions

Preheat oven to 375 degrees F. Brown ground beef in 12-inch skillet; drain. Stir in Pasta Sauce; heat through.

Combine ricotta cheese, mozzarella cheese, 1/4 cup Parmesan cheese and eggs in large bowl.

Evenly spread 1 cup meat sauce in 13 x 9-inch baking dish. Arrange 4 lasagna noodles lengthwise over sauce, then top with 1 cup meat sauce and 1/2 of the ricotta cheese mixture; repeat, ending with sauce. Cover with aluminum foil and bake 30 minutes. Remove foil and sprinkle with remaining 1/4 cup Parmesan cheese. Bake uncovered an additional 5 minutes. Let stand 10 minutes before serving.

Summer Lasagna

Ingredients

1 pound ground beef
1/2 cup chopped onion
1/2 cup chopped green bell pepper
1/4 cup finely chopped carrots
2 cloves garlic, minced
1 (15 ounce) can tomato sauce
1/2 teaspoon dried oregano
1/2 teaspoon dried basil
salt and pepper to taste
5 medium zucchini, sliced lengthwise into 1/4-inch thick strips.
1 cup cottage cheese
1 egg, beaten
3/4 cup shredded mozzarella cheese
1/4 cup grated Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium baking dish.

In a skillet over medium heat, cook the ground beef until evenly brown. Drain juices. Mix the onion, green bell pepper, carrots, garlic, and tomato sauce into the skillet. Season with oregano, basil, salt, and pepper. Bring the mixture to a boil, reduce heat to low, and simmer 10 minutes, until vegetables are tender.

In the bottom of the prepared baking dish, layer 1/2 the zucchini strips. In a bowl, beat together the cottage cheese and egg, and spread over the zucchini. Scoop 1/2 the beef mixture over the cottage cheese and egg mixture, and sprinkle with 1/2 the mozzarella cheese. Layer with remaining zucchini, beef mixture, and mozzarella. Top with Parmesan cheese.

Bake 45 minutes in the preheated oven. Allow to sit 10 minutes before slicing to serve.

Chicken Lasagna Rolls

Ingredients

1 small onion, chopped
3 tablespoons butter or margarine
3 tablespoons all-purpose flour
1 (14.5 ounce) can chicken broth
1 cup milk
1 1/2 cups shredded Monterey Jack cheese
3 cups diced cooked chicken
2 (10 ounce) packages frozen chopped broccoli, thawed and drained
2 eggs, beaten
3/4 cup dry bread crumbs
3 (2 ounce) jars diced pimiento, drained
1/4 cup minced fresh parsley
1/2 teaspoon salt
12 lasagna noodles, cooked and drained

Directions

In a saucepan, saute onion in butter until tender. Stir in flour until blended. Gradually add broth and milk. Bring to a boil; cook and stir for 2 minutes. Remove from the heat; stir in cheese. Pour 1/3 cup each into two greased 8-in. square baking dishes; set aside.

In a bowl, combine 1 cup cheese sauce, chicken, broccoli, eggs, bread crumbs, pimientos, parsley and salt if desired. Spread about 1/2 cup over each noodle. Roll up jelly-roll style, beginning with a short side; secure ends with toothpicks. Place six roll-ups curly end down in each baking dish. Top with remaining cheese sauce.

Cover and freeze one casserole for up to 3 months. Cover and bake second casserole at 350 degrees F for 40 minutes. Uncover; bake 5 minutes longer. Discard the toothpicks before serving.

Awesome Lasagna Pie

Ingredients

1 pound lean ground beef
1 (6 ounce) can tomato paste
1/2 teaspoon salt
1/2 teaspoon Italian seasoning
1 cup shredded mozzarella cheese
1/3 cup grated Parmesan cheese
1/2 cup cottage cheese
1 cup milk
2 eggs
1/2 cup biscuit baking mix

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Crumble the ground beef into a large skillet over medium-high heat. Cook and stir until no longer pink. Drain and stir in the tomato paste, salt, and Italian seasoning. Set aside a little bit of the mozzarella and Parmesan cheeses for the top; stir the rest into the ground beef. Set aside.

Spread cottage cheese into the bottom of a 9 inch pie plate. Spoon the ground beef mixture over the cheese. In a small bowl, stir together the milk and eggs. Blend in the biscuit mix until smooth. Pour over the top of the pie, covering completely.

Bake in the preheated oven until top is browned, about 30 minutes. Remove from the oven and sprinkle the reserved cheese over the top.

Crab Lasagna Roll-Ups

Ingredients

1 (16 ounce) container low-fat cottage cheese
1/2 cup egg substitute
1/4 cup grated Parmesan cheese
2 tablespoons Italian seasoning
2 tablespoons minced fresh parsley
1 teaspoon dried oregano
1/2 teaspoon dried basil
1/2 teaspoon dried thyme
1/4 teaspoon garlic powder
1 (8 ounce) package imitation crabmeat, flaked
12 lasagna noodles, cooked and drained
2 (8 ounce) cans no-salt-added tomato sauce

Directions

In a bowl, combine the first nine ingredients. Add crab; mix well. Place about 1/3 cup on each noodle; roll up. Place seam side down in a 13-in. x 9-in. x 2-in. baking dish coated with nonstick cooking spray. Top with tomato sauce. Cover and bake at 350 degrees F for 30-40 minutes or until heated through.

Spinach Lasagna II

Ingredients

1 (1.5 ounce) package spaghetti sauce mix
1 (6 ounce) can tomato paste
1 (8 ounce) can tomato sauce
1 3/4 cups water
2 eggs
1 pint ricotta cheese
1/2 teaspoon salt
1 (10 ounce) package frozen chopped spinach, thawed and drained
1/2 cup Parmesan cheese
8 ounces sliced mozzarella cheese
8 lasagna noodles

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 13x9 inch baking dish.

In a medium saucepan, combine spaghetti sauce mix, tomato sauce, tomato paste and water. Bring to a boil over medium heat then remove from heat and let cool.

In a medium bowl, beat the eggs and combine them with the ricotta or cottage cheese, salt, spinach and 1/4 cup of the Parmesan cheese.

Spread one half cup tomato sauce mixture into the prepared baking dish. Place half the uncooked noodles over the sauce, spread with half the spinach mixture, half the mozzarella cheese, and half of the tomato sauce. Repeat layers, using remaining ingredients. Top with remaining Parmesan cheese.

Cover dish securely with aluminum foil and bake for in the preheated oven 1 hour. Let stand 10 minutes before cutting and serving.

Chicken Lasagna

Ingredients

9 uncooked lasagna noodles
2 (10.75 ounce) cans condensed
cream of chicken soup, undiluted
2/3 cup milk
2 1/2 cups frozen mixed
vegetables
2 cups cubed, cooked chicken
18 slices process American
cheese

Directions

Cook noodles according to package directions; drain. In a large saucepan, combine soup and milk. Cook and stir over low heat until blended. Remove from the heat; stir in vegetables and chicken. In a greased 13-in. x 9-in. x 2-in. baking dish, layer three noodles, a third of the soup mixture and six cheese slices. Repeat layers twice.

Cover and bake at 350 degrees F for 30 minutes. Uncover; bake 5-10 minutes longer or until bubbly. Let stand for 15 minutes before cutting.

Lazy Lasagna II

Ingredients

1 1/2 pounds ground beef
1 small onion, chopped
1 (28 ounce) jar spaghetti sauce
3 pounds frozen cheese ravioli,
thawed
4 cups shredded mozzarella
cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a skillet over medium heat, brown ground beef with onion; drain grease. Pour in spaghetti sauce and simmer 5 minutes.

In a 9x13 inch baking dish, spread enough sauce and beef to cover bottom and put a layer of ravioli down end to end. Spread a layer of sauce and cheese just like you would with regular lasagna. Keep layering and finish with sauce on top.

Bake uncovered in a preheated oven for 1 hour. Let sit for 5 minutes before serving.

Greek Lasagna

Ingredients

2 pounds uncooked elbow macaroni
2 pounds ground beef
1 medium onion, chopped
1 cup grated Parmesan cheese
1 (4 ounce) package feta cheese
2 (8 ounce) cans diced tomatoes
2 teaspoons ground cinnamon
salt and pepper to taste

3 cups milk
3 tablespoons cornstarch
1/4 cup butter

Directions

Bring a large pot of lightly salted water to a boil. Add macaroni noodles, and cook until tender, about 8 minutes. Drain, and set aside.

Preheat the oven to 350 degrees F (175 degrees C). Cook ground beef and onion in a large skillet over medium-high heat until beef is evenly browned. Remove from heat, and drain grease. Stir in the tomatoes, feta cheese, Parmesan cheese, and cinnamon. Mix in pasta, and transfer to a large baking dish.

In a saucepan over medium heat, mix together the milk and cornstarch until no lumps remain. Add butter, and bring to a boil. Boil for 1 minute, then remove from heat, and pour the sauce over the mixture in the baking dish.

Bake for 1 hour in the preheated oven, until the top is golden brown. Let stand for 10 minutes before serving.

Mexican Lasagna

Ingredients

1 pound lean ground beef
1 (1 ounce) package taco seasoning mix
1 (14 ounce) can peeled and diced tomatoes with juice
10 (6 inch) corn tortillas
1 cup prepared salsa
1/2 cup shredded Colby cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet over medium-high heat, brown the ground beef, and stir in the taco seasoning and tomatoes. Line a 9x13-inch baking dish with half the tortillas. Spoon the beef mixture into the dish, then top with the remaining tortillas. Spread salsa over the tortillas and sprinkle with the cheese.

Bake at 350 degrees F (175 degrees C) for 20 to 30 minutes, or until cheese is melted and bubbly.

Easy Vegetarian Red Beans Lasagna

Ingredients

1 tablespoon olive oil
1 small onion, chopped
1 clove garlic, minced
1 (15 ounce) can red beans, drained
1 (14.5 ounce) can diced tomatoes, drained
1/2 red bell pepper, chopped
1 teaspoon dried basil
1 teaspoon dried oregano
salt and pepper to taste
3 tablespoons butter
3 tablespoons all-purpose flour
1 1/2 cups cold milk
1/2 cup grated Parmesan cheese
4 no-boil lasagna noodles
4 ounces shredded Gruyere cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat the olive oil in a skillet over medium heat, and cook the onion until tender. Mix in garlic, and cook until heated through. Mix in red beans, tomatoes, and red bell pepper. Season with basil, oregano, salt, and pepper. Continue cooking 10 minutes, stirring occasionally.

Melt the butter in a saucepan over medium heat, and gradually mix in flour until smooth. Slowly stir in the milk. Mix in Parmesan cheese, and continue to cook and stir until slightly thickened.

Spread 1/2 the red bean mixture in a 9x9 inch casserole dish, and top with 2 lasagna noodles. Layer with remaining bean mixture and remaining noodles. Cover with the sauce, and top with Gruyere cheese.

Bake 20 minutes in the preheated oven, or until lightly browned.

Nat and Darcy's Amazing Eggplant Lasagna

Ingredients

1 large eggplant
4 ounces bacon
2 cups favorite spaghetti sauce
1/4 cup crumbled feta cheese
1/4 cup ricotta cheese
1 1/2 cups shredded mozzarella cheese
salt and pepper to taste

Directions

Peel the eggplant and trim the ends. Slice lengthwise into 1/4 inch thick slices to resemble lasagna noodles. Set on a tray and sprinkle with salt. Let stand for 15 minutes to sweat out some of the liquid. Turn slices over and repeat salting and sweating. Brush off excess salt.

Preheat the oven to 350 degrees F (175 degrees C). Place bacon in a skillet over medium-high heat. Cook until evenly browned on both sides. Remove to drain on paper towels.

Spread a thin layer of sauce in the bottom of a 9x7 inch casserole dish. Cover with a layer of eggplant slices. Sprinkle with a little of the shredded mozzarella, then top with another thin layer of sauce, and another layer of eggplant slices. Spread the ricotta cheese only on top of this layer of eggplant, and cover with more eggplant. Spoon on more sauce, then crumble feta cheese and bacon over the sauce, followed by half of the remaining mozzarella cheese. Top with a final layer of eggplant, remaining sauce, and the rest of the shredded cheese.

Bake for 25 minutes in the preheated oven, if cheese does not brown, turn on the broiler for about 5 minutes at the end.

Southwestern Chicken Lasagna

Ingredients

3 cups chopped, cooked chicken breast meat
2 tablespoons butter
2 large onions
1 teaspoon fresh chopped jalapeno peppers
2 tablespoons minced garlic
2 teaspoons dried basil
1 teaspoon dried oregano
2 cups spaghetti sauce
2 cups tomato sauce
1/2 cup fresh salsa
16 ounces shredded mozzarella cheese
16 ounces shredded Cheddar cheese
15 (6 inch) corn tortillas

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet, brown shredded chicken in butter or margarine. Add onions, jalapeno peppers, garlic, basil and oregano. Then add the spaghetti sauce, tomato sauce and salsa/picante sauce. Stir all together. Cover skillet and simmer for 10 minutes over low heat.

In a lightly greased 9x13 inch baking dish, place a layer of tortillas, then a layer of the chicken/sauce mixture, then a layer of mozzarella cheese. Repeat layers twice, then top casserole with Cheddar cheese and bake in the preheated oven for about 1 hour, until cheese is bubbly.

Spinach Lasagna III

Ingredients

20 lasagna noodles
2 tablespoons olive oil
1 cup chopped fresh mushrooms
1 cup chopped onion
1 tablespoon minced garlic
2 cups fresh spinach
3 cups ricotta cheese
2/3 cup grated Romano cheese
1 teaspoon salt
1 teaspoon dried oregano
1 teaspoon dried basil leaves
1/2 teaspoon ground black pepper
1 egg
3 cups shredded mozzarella cheese
3 cups tomato pasta sauce
1 cup grated Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add lasagna noodles and cook for 8 to 10 minutes or until al dente; drain.

In a skillet over medium-high heat, cook mushrooms, onions, and garlic in olive oil until onions are tender. Drain excess liquid and cool. Boil spinach for 5 minutes. Drain, then squeeze out excess liquid. Chop spinach.

Combine ricotta cheese, Romano cheese, spinach, salt, oregano, basil, pepper, and egg in a bowl. Add cooled mushroom mixture. Beat with an electric mixer on low speed for 1 minute. Lay 5 lasagna noodles in bottom of a 9x13 inch baking dish. Spread one third of the cheese/spinach mixture over noodles. Sprinkle 1 cup mozzarella cheese and 1/3 cup Parmesan cheese on top. Spread 1 cup spaghetti sauce over cheese. Repeat layering 2 times.

Cover dish with aluminum foil and bake in a preheated oven for 1 hour. Cool 15 minutes before serving.

Italian Lasagna

Ingredients

9 thick slices bacon, diced
1 onion, chopped
1 teaspoon fennel seed
1 teaspoon dried oregano
1 1/2 teaspoons Italian seasoning
2 (28 ounce) cans tomato sauce
2 pounds Italian sausage
1 (16 ounce) package lasagna noodles
2 pints part-skim ricotta cheese
2 eggs
2 teaspoons chopped fresh parsley
1 teaspoon dried oregano
1/3 cup milk
8 slices provolone cheese
6 cups shredded mozzarella cheese

Directions

Brown bacon and onion in a large pan over medium heat. Stir in fennel seed, 1 teaspoon oregano, Italian seasoning, and tomato sauce. Cover, and simmer on low for 4 to 6 hours, or until thick.

Brown sausage links in a large skillet. Drain on paper towels. Cut into 1 inch pieces.

Mix together ricotta cheese, egg, milk, parsley, and 1 teaspoon oregano in a medium bowl.

Layer 1 cup of sauce on the bottom of a 9 x 13 inch pan. Layer with 1/3 uncooked lasagna noodles, 1/2 ricotta cheese mixture, 1/2 sausage pieces, 1/3 mozzarella, and 1/2 provolone cheese. Top with 1/3 sauce. Repeat layers. Top with remaining 1/3 noodles. Spread remaining sauce over the top, and sprinkle with remaining 1/3 mozzarella cheese.

Bake at 350 degrees F (175 degrees C) for 1 1/2 hours.

Creamy Chicken Lasagna

Ingredients

3 skinless, boneless chicken breast halves
6 uncooked lasagna noodles
1 cube chicken bouillon
1/4 cup hot water
1 (8 ounce) package cream cheese, softened
2 cups shredded mozzarella cheese
1 (26 ounce) jar spaghetti sauce

Directions

Bring a large pot of lightly salted water to a boil. Cook lasagna noodles for 8 to 10 minutes, or until al dente. Drain, rinse with cold water, and set aside.

Meanwhile, place the chicken in a saucepan with enough water to cover, and bring to a boil. Cook for 20 minutes, or until no longer pink and juices run clear. Remove from saucepan, and shred.

Preheat oven to 350 degrees F (175 degrees C). Dissolve the bouillon cube in hot water. In a large bowl, mix the chicken with the bouillon, cream cheese, and 1 cup mozzarella cheese.

Spread 1/3 of spaghetti sauce in the bottom of a 9x13 inch baking dish. Cover with the chicken mixture, and top with 3 lasagna noodles; repeat. Top with remaining sauce, and sprinkle with remaining mozzarella cheese.

Bake for 45 minutes in the preheated oven.

Lori's Spicy Chipotle Lasagna

Ingredients

1 pound lean ground beef
1 pound bulk hot Italian sausage
1 onion, chopped
1 pint sliced fresh mushrooms
3 cloves garlic, minced
1 chipotle chile in adobo sauce, chopped
1 (6 ounce) can tomato paste
2 (15 ounce) cans stewed tomatoes
sea salt and ground black pepper to taste
1/2 cup chopped fresh basil
1/4 cup chopped fresh oregano
2 (8 ounce) packages cream cheese, at room temperature
1 pound frozen chopped spinach, thawed
9 lasagna noodles
2 (8 ounce) balls of fresh mozzarella, sliced
2 zucchini, thinly sliced lengthwise
1 cup grated Asiago cheese
1 cup grated Parmesan cheese

Directions

Cook and stir the ground beef and Italian sausage in a large pot or Dutch oven over medium-high heat until lightly browned. Drain any excess grease, then stir in the onion, mushrooms, and garlic. Cook and stir until the onion has softened and turned translucent, about 5 minutes more. Stir in the chipotle chile, tomato paste, and stewed tomatoes. Bring to a simmer, then reduce heat to medium-low, and simmer for 15 minutes. Season to taste with salt and pepper, then stir in the basil and oregano; simmer 5 minutes more then remove from the heat.

While the sauce is simmering, stir together the cream cheese and chopped spinach until blended. Leave the spinach soggy, the water will help thin out the cream cheese to a sour cream-like consistency.

Preheat oven to 400 degrees F (200 degrees C).

Line the bottom of a 9x13 inch baking dish with a sheet of aluminum foil, and lightly grease. Place 3 lasagna noodles on the bottom of the pan, and spread with 1/3 of the spinach mixture. Spread 1/3 of the chipotle meat sauce over this, then layer with 1/3 of the mozzarella and 1/3 of the zucchini. Sprinkle with 1/3 of the Asiago cheese and 1/3 of the Parmesan cheeses. Repeat layers two more times, ending with cheeses on top.

Cover the dish with aluminum foil, and bake in preheated oven for 40 minutes. Uncover, and continue baking until the top is bubbly and golden brown, 15 to 20 minutes.

Lasagna Roll-Ups

Ingredients

1/4 pound ground beef
2 tablespoons chopped onion
1 garlic clove, minced
1 (16 ounce) can crushed tomatoes
1/2 teaspoon salt
1/2 teaspoon dried oregano
dash cayenne pepper
1 1/4 cups small-curd cottage cheese, drained
1/4 cup grated Parmesan cheese
1 egg, lightly beaten
1 tablespoon minced fresh parsley
1/4 teaspoon onion powder
6 lasagna noodles, cooked and drained
1/2 cup shredded mozzarella cheese

Directions

In a skillet, cook beef, onion and garlic until meat is no longer pink; drain. Add tomatoes, salt, oregano and cayenne; simmer for 10 minutes. Spoon half of the meat sauce into a greased 9-in. square baking dish. combine cottage cheese, Parmesan cheese, egg, parsley and onion powder; spread 1/4 cupful on each noodle. Carefully roll up and place seam side down over meat sauce. Top with remaining meat sauce. Sprinkle with mozzarella cheese. Cover and bake at 375 degrees F for 30-35 minutes or until heated through. Let stand 10 minutes before serving.

Sarah's Chicken Lasagna

Ingredients

8 lasagna noodles
3 tablespoons butter
3/4 cup milk
1/4 cup chopped pimento peppers
1/2 teaspoon dried basil
3 cups diced, cooked chicken meat
1/2 cup grated Parmesan cheese
1/2 cup chopped green bell pepper
1/2 cup chopped onion
2 (10.75 ounce) cans condensed cream of chicken soup
1 (6 ounce) can sliced mushrooms, drained
1 (16 ounce) package creamed, small curd cottage cheese
2 cups shredded processed cheese

Directions

Cook noodles in a large pot of boiling water until done. Rinse, and drain. Set aside.

In a medium saucepan, saute green pepper and onions in butter or margarine over medium heat. Stir in undiluted soup, milk, mushrooms, pasteurized cheese, pimento, and basil.

Place half of the noodles in 13 x 7 x 2 inch baking dish. Layer with half of the cream sauce, 1/2 cottage cheese, 1/2 diced chicken, and 1/2 Parmesan cheese. Repeat layers.

Bake at 350 degrees F (175 degrees C) for 45 minutes.

Pesto Polenta Lasagna

Ingredients

1 (18 ounce) package polenta, cut into 1/4 inch thick slices
1/2 (24 ounce) jar bottled marinara sauce
1/4 cup pesto
1/4 cup pine nuts
1 cup shredded mozzarella cheese

Directions

Preheat oven to 375 degrees F (190 degrees C). Oil an 11x7x2 inch baking dish.

Arrange a single layer of polenta in the bottom of the prepared baking dish. Spread a thin layer of pesto over the polenta. Spoon half of the sauce over the polenta. Top with another layer of polenta and sauce.

Bake, uncovered, for 25 minutes. Turn on the broiler. Top polenta with cheese and pine nuts, and broil until cheese browns and nuts are toasted.

Lasagna Alfredo

Ingredients

1 (16 ounce) package lasagna noodles
1 (10 ounce) package frozen chopped spinach
3 cooked, boneless chicken breast halves, diced
2 (16 ounce) jars Alfredo-style pasta sauce
4 cups shredded mozzarella cheese
2 pints ricotta cheese
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Cook spinach according to package directions; drain.

In a medium bowl, combine chicken and one jar of alfredo sauce, stir together. In a separate bowl, combine ricotta and drained, cooked spinach, and stir.

In a 9 x 13 baking dish, place one layer of lasagna noodles, edges overlapping. Pour chicken and alfredo sauce mixture over noodle layer and spread evenly. Sprinkle 1 cup of shredded mozzarella over chicken mixture. Top with another layer of noodles. Spread spinach mixture evenly over noodles. Pour 1/2 of remaining jar of alfredo sauce over spinach mixture, spread evenly. Sprinkle another cup of mozzarella over sauce, lay on the final noodle layer and top with remaining 2 cups of mozzarella and salt and pepper to taste. Bake 50 to 60 minutes, until top is brown and bubbly.

Tuna Lasagna Casserole

Ingredients

12 lasagna noodles
1 tablespoon butter
3 tablespoons all-purpose flour
1/2 cup chicken broth
1 cup milk, divided
2 cloves garlic, minced
12 soda crackers
1 pinch Italian seasoning
3 (6 ounce) cans tuna, drained
1 1/2 cups frozen mixed vegetables
1 egg white
1/4 teaspoon salt
1/2 cup grated Cheddar cheese
1/8 teaspoon black pepper
1/2 cup grated Cheddar cheese

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the lasagna, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, 8 to 9 minutes. Drain well in a colander set in the sink.

Melt the butter in a saucepan over medium-low heat. Whisk in the flour, and stir until the mixture becomes paste-like and light golden brown, about 5 minutes. Gradually whisk the chicken broth and 1/2 of the milk, into the flour mixture, and bring to a simmer over medium heat. Cook and stir until the mixture is thick and smooth, 10 to 15 minutes. Stir in the remaining milk and 1/2 of the minced garlic.

Place soda crackers in a resealable plastic bag. Finely crush the crackers, then add the Italian seasoning. Combine tuna, mixed vegetables, egg white, salt, 1/2 cup of Cheddar cheese, 1/4 cup of the cracker crumbs, 1/2 cup of the flour mixture, and the remaining minced garlic in a large bowl.

Spread a thin layer of the white sauce onto the prepared baking dish, followed by a layer of lasagna noodles. Spread about 1/3 of the tuna mixture over the noodles. Repeat the noodle and tuna layering three more times, topping with the remaining flour mixture. Sprinkle the pepper evenly on top of the casserole. Cover with aluminum foil.

Bake in the preheated oven for 35 minutes. Remove from the oven and top with 1/2 cup of Cheddar cheese and the remaining cracker crumbs. Change the oven setting to broil and return the casserole to the oven. Broil until lightly brown, 2 to 3 minutes.

Seafood Lasagna I

Ingredients

1 onion, chopped
2 tablespoons butter
12 ounces cottage cheese
1 (8 ounce) package cream cheese
2 teaspoons dried basil
1/2 teaspoon salt
1/8 teaspoon ground black pepper
1 egg
2 (10.75 ounce) cans condensed cream of mushroom soup
1/3 cup milk
1 clove garlic, minced
1/2 cup white wine
1/2 pound scallops
1/2 pound flounder fillets
1/2 shrimp, peeled and deveined
1 (16 ounce) package lasagna noodles
2 ounces shredded mozzarella cheese
2 tablespoons grated Parmesan cheese

Directions

Cook the lasagna noodles in a large pot of boiling salted water until al dente. Drain.

Saute onion in the butter or margarine. Combine the cottage cheese, cream cheese, basil, salt, pepper, egg, and sauteed onion. Set aside.

Combine the mushroom soup, milk, and garlic. Stir in the white wine, bay scallops, flounder fillets, and shrimp. Set aside.

Assemble ingredients in a greased lasagna pan as follows: a thin layer of seafood sauce, 1/5 noodles, 1/2 cheese mixture, 1/5 noodles, 1/2 seafood mixture, 1/5 noodles, 1/2 cheese mixture, 1/5 noodles, 1/2 seafood mixture, and remaining noodles. Place mozzarella cheese and Parmesan on the top.

Bake at 350 degrees F (175 degrees C) for 45 to 60 minutes. Remove from oven, and allow to stand for 10 minutes.

Kay's Spaghetti and Lasagna Sauce

Ingredients

1 (28 ounce) can stewed tomatoes
1 (28 ounce) can crushed tomatoes
1 pound lean ground beef
2 yellow onions, chopped
2 green bell peppers, chopped
5 cloves garlic, chopped
2 tablespoons white sugar
1 tablespoon dried basil
1/2 teaspoon dried oregano
salt and pepper to taste

Directions

Blend the stewed tomatoes and crushed tomatoes in a blender. In a stock pot or large kettle, brown the ground beef with the onions, peppers, garlic. Pour in tomatoes, and reduce heat. Add sugar, basil and oregano, and simmer about 40 minutes. Season with salt and pepper before serving.

Miracle Lasagna

Ingredients

1 (26 ounce) jar PregoB®
Traditional Italian Sauce
6 uncooked lasagna noodles
1 (15 ounce) container ricotta
cheese
2 cups shredded mozzarella
cheese
1/4 cup grated Parmesan cheese

Directions

Spread about 1 cup pasta sauce in 2-quart shallow baking dish (11x7-inch). Top with 3 uncooked noodles, ricotta cheese, 1 cup mozzarella cheese, Parmesan cheese and 1 cup pasta sauce. Top with remaining 3 uncooked noodles and remaining pasta sauce. Cover.

Bake at 375 degrees F for 1 hour. Uncover and top with remaining mozzarella cheese. Let stand 5 minutes.

Lisa's Lasagna

Ingredients

1 pound lean ground beef
1 onion, chopped
1 green bell pepper, chopped
1 teaspoon Italian seasoning
salt and pepper to taste
2 (6 ounce) cans tomato paste
2 1/4 cups water
1 pint part-skim ricotta cheese
1 egg
2 cups shredded mozzarella
cheese
8 lasagne noodles, cooked and
drained

Directions

Brown meat with onions and bell peppers, and season to taste. Add tomato paste and water. Let simmer.

In a mixing bowl, mix ricotta cheese with beaten egg. Set aside.

Preheat oven to 370 degrees F (190 degrees C). Butter a 9 x 13 inch baking dish.

Begin layering all ingredients beginning with a few spoonfuls of tomato sauce. Follow with noodles, then ricotta mixture, and shredded mozzarella. Repeat until dish is filled.

Bake at 375 degrees F (190 degrees C) about 35 to 45 minutes, until bubbly. Let cool a couple of minutes before cutting.

Pesto Lasagna

Ingredients

1 (16 ounce) package lasagna noodles
2 tablespoons olive oil
1 small onion, chopped
1 (16 ounce) package frozen chopped spinach, thawed
7 ounces basil pesto
30 ounces ricotta cheese
1 egg
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/4 teaspoon ground nutmeg
2 cups mozzarella cheese, shredded
9 ounces Alfredo-style pasta sauce
1/4 cup grated Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add lasagna and cook for 8 to 10 minutes or until al dente; drain.

In large skillet over medium heat, saute onion in the olive oil until tender. Add spinach and stir. Remove from heat and stir in the pesto. In a large bowl mix ricotta cheese, egg, salt, pepper and nutmeg.

In a 3 quart greased baking dish, layer the noodles then the spinach mixture, followed by the ricotta mixture. Sprinkle with mozzarella. Repeat the layers ending with noodles on top. Spread the Alfredo sauce over the top and sprinkle with parmesan.

Cover with foil and bake in a preheated oven for 45 to 55 minutes.

Barbecue Lasagna

Ingredients

1 (16 ounce) package lasagna noodles
2 (18 ounce) containers pulled pork in barbeque sauce
1 (16 ounce) package shredded mozzarella cheese
1 (16 ounce) package Cheddar cheese, shredded
1 (16 ounce) container ricotta cheese
1 egg, beaten
1/2 teaspoon salt
1/4 teaspoon black pepper

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil; cook the lasagna noodles in the boiling water until cooked through but still firm to the bite, about 12 minutes. Drain.

Bring the pork in barbeque sauce to a simmer in a large pot over medium heat; keep warm at a slow simmer.

Toss the mozzarella cheese and Cheddar cheese together in a bowl. Beat the ricotta cheese, egg, salt, and pepper together in a separate bowl until smooth.

Spread a layer of the barbeque sauce into the bottom of a large, deep baking dish. Lay enough lasagna noodles over the sauce to cover the bottom of the dish. Spread an even layer of the pulled pork in barbeque sauce over the noodles; top with a layer of the ricotta mixture and the mozzarella and Cheddar cheese mixture. Repeat layering. Finish the assembly by topping with a layer of the ricotta mixture, a thin layer of the pork, and a light sprinkling of the cheese mixture. Reserve a small portion of the cheese mixture for later.

Bake in the preheated oven for 40 minutes. Top the lasagna with the reserved cheese mixture and return to over until the cheese is bubbly, about 5 minutes. Remove from oven and allow to rest for 15 minutes before serving.

Black Bean Lasagna II

Ingredients

9 lasagna noodles
1/2 cup chopped onion
1/2 cup chopped red bell pepper
1/2 cup frozen corn kernels,
thawed
2 cloves garlic, chopped
1 (15 ounce) can black beans,
rinsed and drained
1 (16 ounce) can refried black
beans
2 3/4 cups canned tomato sauce
1/2 cup salsa
1/2 cup chopped fresh cilantro,
divided
1 1/2 cups cottage cheese
1 cup ricotta cheese
1/4 cup sour cream
8 ounces Monterey Jack cheese,
shredded
1/4 cup sliced ripe olives
8 sprigs fresh cilantro

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Coat a large skillet with non-stick cooking spray, and place over medium heat. Saute onion, red bell pepper, corn and garlic until tender. Stir in black beans, refried beans, tomato sauce, salsa and 1/4 cup cilantro. Cook until heated through and slightly thickened; set aside.

In a large bowl, combine cottage cheese, ricotta, sour cream, shredded Monterey Jack cheese and remaining 1/4 cup chopped cilantro; set aside.

Coat a 9x13 inch casserole dish with non-stick cooking spray. Arrange 3 of the cooked lasagna noodles in the bottom of the dish, cutting to fit if necessary. Spread with 1/3 of the bean mixture, then 1/3 of the cheese mixture. Repeat layers twice more.

Cover, and bake in preheated oven for 45 minutes. Garnish with sliced black olives and sprigs of cilantro.

Easy Lasagna III

Ingredients

10 ounces lasagna noodles
1 1/2 pounds lean ground beef
3 cups cottage cheese
2 eggs
1 teaspoon garlic powder
2 tablespoons dried parsley
salt and pepper to taste
1 (6 ounce) can tomato paste
2 (6.5 ounce) cans tomato sauce

Directions

Preheat oven to 375 degrees F (190 degrees C).

Bring a large pot of lightly salted water to a boil. Add lasagna noodles and cook for 8 to 10 minutes or until al dente; drain.

In a skillet, brown ground beef. Using a fork, mix cottage cheese, eggs, garlic powder, parsley, salt and pepper. In a separate bowl combine tomato paste and tomato sauce.

In a 9x13 inch baking pan, layer noodles, ground beef, tomato sauce mixture and cottage cheese mixture. Two layers of each will fit. Cover with tin foil and bake for 30 minutes. Remove tin foil the last 8 minutes of baking time.

Seafood Lasagna Roll-Ups

Ingredients

1 (8 ounce) package imitation crabmeat, chopped
1 1/2 cups 1% cottage cheese, drained
1/3 cup dry bread crumbs
5 tablespoons grated Parmesan cheese, divided
1 egg, lightly beaten
1/2 cup egg substitute
1 tablespoon dried parsley flakes
1/4 teaspoon onion powder
1/4 teaspoon garlic powder
6 lasagna noodles, cooked and drained
2 cups meatless spaghetti sauce, divided

Directions

In a bowl, combine the crab, cottage cheese, bread crumbs, 4 tablespoons Parmesan cheese, egg, egg substitute, parsley, onion powder and garlic powder. Spread 1/3 cup on each noodle; roll up tightly. Spread 1/2 cup spaghetti sauce in a 9-in. square baking dish. Place roll-ups, seam side down, in dish. Top with remaining sauce.

Cover and bake at 350 degrees F for 30 minutes. Uncover; bake 25 minutes longer. Sprinkle with remaining Parmesan cheese.

Chicken and Spinach Alfredo Lasagna

Ingredients

1 (8 ounce) package lasagna noodles
3 cups heavy cream
2 (10.75 ounce) cans condensed cream of mushroom soup
1 cup grated Parmesan cheese
1/4 cup butter
1 tablespoon olive oil
1/2 large onion, diced
4 cloves garlic, sliced
5 mushrooms, diced
1 roasted chicken, shredded
salt and ground black pepper to taste
1 cup ricotta cheese
1 bunch fresh spinach, rinsed
3 cups shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Cook lasagna noodles for 8 to 10 minutes, or until al dente. Drain, and rinse with cold water.

In a saucepan over low heat, mix together heavy cream, cream of mushroom soup, Parmesan cheese, and butter. Simmer, stirring frequently, until well blended.

Heat the olive oil in a skillet over medium heat. Cook and stir the onion in olive oil until tender, then add garlic and mushrooms. Mix in the chicken, and cook until heated through. Season with salt and pepper.

Lightly coat the bottom of a 9x13 inch baking dish with enough of the cream sauce mixture to coat. Layer with 1/3 of the lasagna noodles, 1/2 cup ricotta, 1/2 of the spinach, 1/2 the chicken mixture, and 1 cup mozzarella. Top with 1/2 the cream sauce mixture, and repeat the layers. Place the remaining noodles on top, and spread with remaining sauce.

Bake 1 hour in the preheated oven, or until brown and bubbly. Top with the remaining mozzarella, and continue baking until cheese is melted and lightly browned.

Donna's Lasagna

Ingredients

1 pound lean ground beef
8 ounces Italian sausage, casings removed
1 (10.75 ounce) can tomato puree
2 (6 ounce) cans tomato paste
2 tablespoons white sugar
1 teaspoon salt
1 clove garlic, minced
1 1/2 tablespoons dried parsley

9 lasagna noodles

3 cups cottage cheese
2 eggs, beaten
1/2 teaspoon ground black pepper
1/2 cup grated Parmesan cheese
1 1/2 tablespoons dried parsley
1/2 teaspoon salt

16 ounces sliced mozzarella cheese

Directions

Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 8 to 10 minutes, or until al dente; drain.

Meanwhile, prepare the sauce. In a large pot or Dutch oven, cook ground beef and sausage over medium heat until brown; drain. Stir in tomato puree, tomato paste, sugar, 1 teaspoon salt, garlic, and 1 1/2 tablespoons parsley. Reduce heat, and simmer uncovered for 30 minutes.

In a bowl, stir together cottage cheese, eggs, pepper, Parmesan, 1 1/2 tablespoons parsley, and 1/2 teaspoon salt until blended.

Preheat oven to 350 degrees F (175 degrees C). In a 9x13 inch baking dish, layer a third each of the noodles, sliced mozzarella, cottage cheese mixture, and meat sauce. Repeat layers twice.

Bake lasagna in the preheated oven for 1 hour, or until hot and bubbly. Let stand 15 minutes before serving.

Prego® Easy Party Lasagna

Ingredients

1 (4 pounds 3 ounces) jar Prego® Traditional Italian Sauce or Prego® Fresh Mushroom Italian Sauce
12 uncooked lasagna noodles
1 (32 ounce) container ricotta cheese
4 cups shredded mozzarella cheese
1/2 cup grated Parmesan cheese

Directions

Spread about 2 cups sauce in a 13 1/2 x 9 1/2 x 3-inch disposable foil pan. Top with 6 lasagna noodles, the ricotta cheese, 2 cups mozzarella cheese, the Parmesan cheese and about 2 cups sauce. Top with the remaining lasagna noodles and sauce. Cover the pan.

Bake at 375 degrees F for 1 hour 30 minutes or until the noodles are tender. Uncover and top with the remaining mozzarella cheese. Let stand for 10 minutes.

Turkey Lasagna with Butternut Squash, Zucchini,

Ingredients

2 tablespoons vegetable oil
1 onion, diced
4 cloves garlic, chopped
1 (20 ounce) package ground turkey
1 (28 ounce) can crushed tomatoes
3 (6 ounce) cans tomato paste
1 1/2 cups water
1 1/2 teaspoons dried basil
1 teaspoon fennel seeds
1 teaspoon Italian seasoning
1/4 teaspoon ground black pepper
1/4 cup chopped fresh parsley
3 1/2 cups peeled and cubed butternut squash
1 (10 ounce) package fresh spinach
1 (15 ounce) container fat-free ricotta cheese
1 egg
2 tablespoons chopped fresh parsley
1/4 teaspoon ground black pepper
1 (6 ounce) package shredded part-skim mozzarella cheese, divided
9 no-boil lasagna noodles
2 zucchini, sliced lengthwise

Directions

Heat the vegetable oil in a large skillet over medium heat; cook the onion and garlic in the hot oil until fragrant, 5 to 7 minutes. Break the turkey into small pieces into the skillet; cook and stir until completely browned, 7 to 10 minutes. Stir the crushed tomatoes, tomato paste, water, basil, fennel seeds, Italian seasoning, 1/4 teaspoon black pepper, and 1/4 cup parsley into the turkey mixture. Reduce heat to medium-low and simmer, stirring occasionally, until the sauce reaches a desired consistency, 60 to 90 minutes.

While the sauce simmers, place the butternut squash in a large, microwave-safe bowl; cover with plastic wrap and cook in microwave on High until tender, about 5 minutes. Set aside.

Cook and stir the spinach in a large skillet over medium heat until wilted, about 5 minutes. Set aside.

Stir the ricotta cheese, egg, 2 tablespoons parsley, 1/4 teaspoon black pepper, and about 2/3 of the mozzarella cheese together in a bowl. Set aside.

Preheat an oven to 375 degrees F (190 degrees C).

Pour 1 1/2 cups of the sauce into the bottom of a 9x13-inch baking dish. Arrange 3 of the lasagna noodles in a layer over the sauce. Spread 1 cup of the ricotta cheese mixture over the noodles. Sprinkle about half of the butternut squash over the ricotta cheese mixture. Layer about half the wilted spinach over the butternut squash. Lay about half the zucchini slices over the spinach in a layer. Repeat the layering. Top with the 3 remaining lasagna noodles. Spread any remaining ricotta cheese mixture over the top of the lasagna. Finish by topping with any remaining sauce mixture. Cover with aluminum foil.

Bake in the preheated oven for 30 minutes. Remove the aluminum foil and sprinkle the remaining mozzarella over the top of the lasagna. Return to oven and bake uncovered until the top is golden brown, about 30 minutes more. Remove and allow the lasagna to rest 15 minutes before cutting to serve.

Artichoke Spinach Lasagna

Ingredients

cooking spray
9 uncooked lasagna noodles
1 onion, chopped
4 cloves garlic, chopped
1 (14.5 ounce) can vegetable broth
1 tablespoon chopped fresh rosemary
1 (14 ounce) can marinated artichoke hearts, drained and chopped
1 (10 ounce) package frozen chopped spinach, thawed, drained and squeezed dry
1 (28 ounce) jar tomato pasta sauce
3 cups shredded mozzarella cheese, divided
1 (4 ounce) package herb and garlic feta, crumbled

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a 9x13 inch baking dish with cooking spray.

Bring a large pot of lightly salted water to a boil. Add noodles and cook for 8 to 10 minutes or until al dente; drain.

Spray a large skillet with cooking spray and heat on medium-high. Saute onion and garlic for 3 minutes, or until onion is tender-crisp. Stir in broth and rosemary; bring to a boil. Stir in artichoke hearts and spinach; reduce heat, cover and simmer 5 minutes. Stir in pasta sauce.

Spread 1/4 of the artichoke mixture in the bottom of the prepared baking dish; top with 3 cooked noodles. Sprinkle 3/4 cup mozzarella cheese over noodles. Repeat layers 2 more times, ending with artichoke mixture and mozzarella cheese. Sprinkle crumbled feta on top.

Bake, covered, for 40 minutes. Uncover, and bake 15 minutes more, or until hot and bubbly. Let stand 10 minutes before cutting.

Veggie Lasagna

Ingredients

1 (12 ounce) package lasagna noodles
2 eggs, beaten
1 (15 ounce) container part-skim ricotta cheese
2 (10.75 ounce) cans condensed cream of mushroom soup
2 cups shredded Cheddar cheese
1 cup grated Parmesan cheese
1 cup sour cream
1 (1 ounce) package herb and garlic soup mix
1 (10 ounce) package chopped frozen broccoli, thawed
1 (10 ounce) package frozen sliced carrots
1 (10 ounce) package frozen corn kernels

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a 9x13 inch casserole dish.

Bring a large pot of lightly salted water to a boil. Add noodles and cook for 8 to 10 minutes or until al dente; drain.

In a medium bowl combine eggs, ricotta cheese, mushroom soup, Cheddar cheese, Parmesan cheese, sour cream and soup mix.

In prepared dish layer noodles, cheese mixture, broccoli, carrots and corn. Repeat layers with remaining ingredients, ending with cheese.

Bake, covered, in preheated oven for 30 minutes. Uncover and bake an additional 10 minutes.

Spinach Lasagna I

Ingredients

1 onion, chopped
2 cloves garlic, minced
1 tablespoon vegetable oil
3 tablespoons water
1 pint part-skim ricotta cheese
1 pound firm tofu, crumbled
1/4 cup grated Parmesan cheese
1 1/2 pounds fresh spinach,
washed and chopped
2 egg whites, beaten
1/4 teaspoon ground black
pepper
2 1/2 tablespoons chopped fresh
parsley
8 lasagna noodles
6 ounces mozzarella cheese,
shredded
6 cups tomato sauce

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cook the noodles according to package directions. Drain. Sauté the onion and garlic in the olive oil, adding water as needed to keep from sticking.

Combine the ricotta, tofu, Parmesan cheese, spinach, egg whites, black pepper, parsley, and sautéed onion and garlic. Mix well.

Spray a 9 x 13 inch casserole dish with cooking spray. Arrange a layer of cooked noodles on the bottom. Top with 1/3 each of the ricotta mixture, the mozzarella and the tomato sauce. Repeat layers twice more, ending with tomato sauce. Cover with foil.

Cover with foil and bake for 40 minutes. Remove foil and bake 10 to 15 more minutes.

Simple Spinach Lasagna

Ingredients

1 tablespoon extra virgin olive oil
2 (10 ounce) packages frozen chopped spinach
1/2 onion, chopped
1/2 teaspoon dried oregano
1/2 teaspoon dried basil
2 cloves garlic, crushed
1 (32 ounce) jar spaghetti sauce
1 1/2 cups water
2 cups non-fat cottage cheese
1 (8 ounce) package part skim mozzarella cheese, shredded
1/4 cup grated Parmesan cheese
1/2 cup chopped fresh parsley
1 teaspoon salt
1/8 teaspoon black pepper
1 egg
8 ounces lasagna noodles

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large pot over medium heat saute spinach, onion, oregano, basil and garlic in the olive oil. Pour in spaghetti sauce and water; simmer 20 minutes. In a large bowl mix cottage cheese, mozzarella cheese, Parmesan cheese, parsley, salt, pepper and egg.

Place a small amount of sauce in the bottom of a lasagna pan. Place 4 uncooked noodles on top of sauce and top with layer of sauce. Add 4 more noodles and layer with 1/2 sauce and 1/2 cheese mixture, noodles and repeat until all is layered, finishing with sauce.

Cover with foil and bake in a preheated oven for 55 minutes. Remove foil and bake another 15 minutes. Let sit 10 minutes before serving.

Convenient Vegetarian Lasagna

Ingredients

2 (12 ounce) packages lasagna noodles
2 pounds ricotta cheese
4 eggs
1 cup grated Parmesan cheese
1/3 cup chopped fresh parsley
2 teaspoons dried basil
ground black pepper to taste
1/2 cup olive oil
1 1/2 cups chopped onion
1 cup sliced carrots
1 1/4 cups chopped green bell pepper
1 (16 ounce) package chopped frozen broccoli, thawed and drained
3 cups chunky-style spaghetti sauce
2 cups shredded mozzarella cheese, divided

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and set aside.

In a large bowl, combine ricotta cheese, eggs, Parmesan cheese, parsley, basil and ground black pepper. Stir to blend; set aside.

Heat oil in a large saucepan over high heat. Saute onions for about 5 minutes, stirring occasionally; add carrot slices and saute about 2 minutes, then stir in green bell pepper and broccoli. Stir all together, reduce heat to medium and cook until tender, about 5 minutes. Scrape veggies into ricotta mix and mix well.

Preheat oven to 350 degrees F (175 degrees C).

Ladle 1 cup of spaghetti sauce into a 9x13 inch baking dish and spread evenly over the bottom. Place 2 strips of lasagna lengthwise in the dish, then spread about 4 cups of the filling over the pasta. Sprinkle 1 cup of the mozzarella cheese over the filling; repeat layers.

Bake at 350 degrees F (175 degrees C) for 1 hour; let stand about 15 to 20 minutes, to firm up, before serving.

Delicious Spinach and Turkey Lasagna

Ingredients

9 whole-wheat lasagna noodles
1 teaspoon olive oil
1/2 cup chopped onion
1 pound ground turkey breast
3 cups tomato sauce
1/2 cup sliced fresh mushrooms
3 tablespoons Italian seasoning
1/4 teaspoon ground black pepper
1/4 teaspoon garlic powder
6 cups chopped fresh spinach
2 cups fat-free ricotta cheese
1/4 teaspoon ground nutmeg
2 cups shredded mozzarella cheese

Directions

Preheat an oven to 375 degrees F (190 degrees C).

Bring a large pot of lightly salted water to a boil. Cook lasagna noodles in boiling water for 8 to 10 minutes. Drain noodles, and rinse with cold water.

Heat the olive oil in a skillet over medium heat. Stir in the onion; cook and stir until the onion has softened and turned translucent, about 2 minutes. Add ground turkey and cook 5 to 7 minutes more, stirring to break up any large chunks of meat. Stir in tomato sauce, mushrooms, Italian seasoning, black pepper, and garlic powder. Simmer for 2 minutes and season to taste.

Combine spinach, ricotta, and nutmeg in a large bowl.

To assemble, arrange 3 noodles lengthwise in the bottom of a greased 9x13 inch baking dish. Spread with 1/3 the ricotta mixture, 1/3 of the turkey mixture, and 1/3 of the mozzarella. Repeat layers, ending with remaining mozzarella. Bake in preheated oven for 25 minutes. Cool for 5 minutes before serving.

Creamy Potato Lasagna

Ingredients

1 (12 ounce) jar Alfredo sauce
1 cup milk
3 pounds potatoes, peeled and sliced lengthwise about 1/8 inch thick
5 tablespoons grated Parmesan cheese
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1 1/2 cups diced ham
1 (10 ounce) package chopped frozen broccoli, thawed
2 cups shredded Swiss cheese

Directions

Preheat oven to 400 degrees F (200 degrees C).

Lightly grease a 9x13 inch baking dish. In a medium bowl, whisk together the Alfredo sauce and milk. Spread 1/4 cup of the sauce in the bottom of the baking dish. Then layer 1/3 of the potatoes over the sauce in the dish. Sprinkle with 1 tablespoon of Parmesan cheese and salt and pepper to taste.

In a separate medium bowl, combine the ham, broccoli and 1 1/2 cups of the Swiss cheese. Mix well and spread 1/3 of this mixture over the potatoes in the baking dish. Then top with another layer of potatoes, followed by the ham mixture, finally topping all with the remaining Swiss cheese and Parmesan cheese. Pour the remaining Alfredo sauce over all.

Cover and bake at 400 degrees F (200 degrees C) for 45 minutes, then uncover and bake at 350 degrees F (175 degree C) for additional 25 minutes or until potatoes are tender. Let stand 10 to 15 minutes before serving.

Baked Fettuccine Lasagna

Ingredients

12 ounces dry fettuccine pasta
1 pound lean ground beef
(optional)
1 cup chopped onion
1 cup red bell pepper, chopped
1 tablespoon butter
1 (29 ounce) can diced tomatoes
1 (4 ounce) can sliced mushrooms
3 tablespoons chopped black olives
2 teaspoons dried oregano
1 cup shredded Cheddar cheese
1 cup shredded mozzarella cheese
1 (10.75 ounce) can condensed cream of mushroom soup
1/4 cup beef broth
1/4 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Cook pasta for 8 to 10 minutes, or until al dente; drain.

In a large skillet, brown beef over medium heat. Drain fat from pan, and transfer meat to a bowl. In the same skillet, cook onion and bell pepper in butter until tender. Stir in tomatoes, mushrooms, olives, and beef, and season with oregano. Simmer for 10 minutes.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

Arrange half of the cooked fettuccine in the prepared dish, top with half of the beef and vegetable mixture, and sprinkle with 1/2 cup of Cheddar cheese and 1/2 cup of mozzarella cheese. Repeat layers. Mix together soup and beef broth until smooth, and pour over casserole. Sprinkle with Parmesan cheese.

Bake in preheated oven for 30 to 35 minutes, or until heated through.