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Sausage & Meat Lasagna

Making a good lasagna takes some time but the results are always awesome. Here's a recipe for sausage and beef lasagna. This is what you will need for 8 servings:

- 24 to 30 lasagna sheets depending on the size
- 1 pound ground beef
- 6 Italian sausages, mild or hot – your choice
- 1 large white onion, finely chopped
- 4 garlic cloves, minced
- 1/2 green bell pepper, finely chopped
- 1- 28 oz. can whole tomatoes, chopped
- 1- 15 oz. tomato sauce
- 2 tablespoons dried oregano
- 1 tablespoon finely chopped fresh basil leaves
- 1 teaspoon granulated sugar
- 1 cup Ricotta cheese
- 1 tablespoon garlic powder
- 2 eggs
- 1 cup shredded Mozzarella cheese
- 1 cup Parmesan cheese
- Salt & Pepper
- Olive oil

Bring a large pot of salted water to a boil. Cook the lasagna sheets al dente and set them aside.

Remove the sausage from the casing and separate it into small chunks. Pour some olive oil into a large pan and heat it. Add the sausage and the meat and brown, stirring occasionally. Drain the meat in a colander over a bowl.

Wipe the pan with some paper towels. Add some more olive oil and heat. Add the onions and cook, stirring occasionally, until they turn light brown - about 7 minutes. Add the garlic and mix well. Cook for 1 minute until it is fragrant. Add the bell pepper and the chopped tomatoes with their juice. Add the tomato sauce and mix well. Add 1 tablespoon oregano, sugar and the basil. Season with salt and pepper. Bring to a soft simmer and cook for 30 minutes.

While the sauce is cooking, place the Ricotta cheese into a large bowl. Add the 2 eggs, the garlic powder and the remaining oregano. Mix well. Add 1/4 cup Parmesan and 1/4 cup Mozzarella cheese. Mix well.

Preheat the oven to 350 degrees. Spread a thin layer of tomato sauce at the bottom of an oven proof pan. Sprinkle some Mozzarella and Parmesan cheese on the sauce. Layer the cooked lasagna sheets to cover the sauce. Spoon 1/2 of your sauce on to the lasagna sheets. Sprinkle the sauce with Mozzarella and Parmesan cheese. Once again, cover with cooked lasagna. Using a spatula spread the Ricotta mixture evenly on top. Cover with lasagna sheets. Add all but 1/2 cup of the tomato sauce. Sprinkle with Mozzarella and Parmesan cheese. Cover with lasagna sheets. Spread the remaining tomato sauce evenly as a final layer. Sprinkle with the remaining Parmesan and Mozzarella.

Cover the pan with foil and place in the oven. Bake for 30 minutes. Tent the foil and bake for an extra 15 minutes until sauce is bubbly and cheeses melt and brown. Remove the lasagna from the oven and allow sitting for 5 minutes. Slice and serve. Enjoy!