



For the Sauce:

1 pound ground sausage
¾ pound ground beef
1 yellow medium yellow onion – chopped
6 garlic cloves- minced
1- 29 oz. can tomato sauce
Crushed oregano
¼ cup chopped basil leaves
Black pepper
Olive oil

- Brown the sausage and beef in a large skillet. Drain the excess fat in a colander inside a bowl.
- Wipe the skillet clean with some paper towels.
- Add some olive oil and heat. Add the onion and cook for about 8 minutes, stirring occasionally, until lightly browned.
- Add the garlic and cook for about 1 minute, until aromatic.
- Return the browned meats to the skillet. Mix well.
- Add the tomato sauce. Fill the empty tomato sauce can half way with water and add to the meat. Mix well.
- Add the oregano and black pepper. Bring sauce to a simmer and cook for 20 minutes.
- Add the chopped basil and set aside.

For the cheese:

15 oz. Ricotta cheese
2 eggs
1 tsp garlic powder
1 tsp salt
1 tsp dried oregano
1 tsp salt
½ tsp black pepper
¼ cup shredded Parmesan
¼ cup shredded Mozzarella

- In a large bowl, whisk together the Ricotta, eggs, garlic powder, salt, oregano and pepper. Whisk into a smooth paste.
- Whisk in the Mozzarella and Parmesan cheese.
- Set aside.

For the noodles:

12 oz. lasagna noodles

- Bring a large pot of salted water to a boil. Cook the lasagna, per package instructions.
- Drain noodles and rinse with cold water to stop the cooking process.
- Set the noodles aside.

Assemble the lasagna:

Extra shredded Parmesan and Mozzarella Cheese.

- Preheat oven to 375 degrees.
- Place a thin layer of meat sauce in the bottom of a 13x9 baking dish.
- Top with enough lasagna to cover the meat.
- Top the noodles with about $\frac{3}{4}$ meat sauce. Sprinkle shredded Parmesan and Mozzarella on top.
- Top with enough noodles to cover the meat.
- Top with the Ricotta cheese mixture.
- Top with enough noodles to cover the cheese.
- Top with the remaining meat sauce.
- Sprinkle shredded Parmesan and Mozzarella cheese on the top – be generous.
- Cover the dish with aluminum foil and bake for 30 minutes.
- Uncover dish and bake for an extra 15 minutes.
- Remove from oven and allow sitting for 10 to 15 minutes. Serve and enjoy!

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