

# Lasagna

- 1 lb. ground beef
- 3 cloves garlic, chopped or minced

*Brown the above together, then add:*

- 24 oz. petite diced or crushed tomatoes
- Two 6 oz. cans of tomato paste
- 1 tsp. salt
- 3/4 tsp. pepper
- 1 tsp. oregano

*Cover and simmer for 20 minutes*

*Cook 12 (+2 extra in case they tear) lasagne noodles, then using 9x13 pan layer half the noodles on the bottom of the pan then add:*

- 1/2 of a pint of cottage cheese
- 4 oz. of shredded mozzarella
- 1/2 of the prepared the meat sauce

*Repeat another layer of noodles and the remaining half pint of cottage cheese, an additional 4 oz. of mozzarella and the remaining meat sauce.*

- Sprinkle top with parmesan cheese

*Cook at 350 degrees for 25-30 minutes or until sauce is bubbling and the cheese is starting to brown. Take out of the oven and cover with foil for 10 minutes before serving to allow lasagna to set.*