

MENU 21

L A S A G N A*

In large skillet, brown: 1 1/2 pounds ground beef (hamburger)
1/4 cup chopped onion
1/2 teaspoon salt

Drain off grease. Prepare on package of American Beauty Spaghetti Sauce Mix and add ground beef mixture to it and simmer as directed.

Cook 1 package (16 ounces) of lasagna noodles as directed.
Drain and rinse.

Slice 1 package (16 ounces) mozzarella cheese, thinly.

In 9 x 12 inch baking dish make three layers as follows:

1. Lay down 4 lasagna noodles, spread on 1 tablespoon margarine
2. Spoon meat sauce to cover noodles (no more than 1/3 of meat)
3. Place 1/3 of mozzarella on sauce
4. Thinly spoon on 1/3 of ricotta cheese (1/3 of 16 oz tub)
If you want to you can use 8 ounces of cottage cheese and 8 ounces of ricotta cheese to make up the 16 ounces. I usually prefer this because it's cheaper and has less calories.

Repeat each of the 4 steps twice.

Sprinkle with 1/2 cup parmesan cheese.

Bake for 45 minutes at 350 degrees. Makes 6 servings.

Microwave method for ground beef mixture:

Place ground beef and onion in colander with a bowl underneath. Microwave a total of 10 minutes, but do it 2 minutes at a time on full power. After each 2 minutes, remove colander from microwave, break up meat with fork, and pour liquid out of bowl. Do not salt until done browning meat.

SERVE WITH:

Tossed Salad (see Recipe 24)

and

Hot Buttered Garlic Bread (see Recipe 13)

* Also see Sharon Ward's Lasagna in the Main Dishes Section