

# LASAGNA - the pasta cake!

## Easy lasagna

1½ lbs. hamburger  
1 sm. onion  
1-24 oz. jar pasta sauce  
1-8 oz. can tomato sauce  
12 oz. cottage cheese  
6 oz. mozzarella cheese  
1 box lasagna noodles (uncooked)

Heat oven to 350°. Cook hamburger and onion, drain. Add pasta sauce, tomato sauce, cottage cheese. Put a little in the bottom of a 9" x 13" pan. Layer lasagna noodles, half the hamburger mixture, and mozzarella cheese. Repeat layers. Sprinkle with Parmesan Cheese. Cover and bake 1½ hours at 350°.

*Joyce Vonderohe, New Albin*

## Miriam's Lasagna

1 lb. ground beef  
2 -15 oz. cans tomato sauce  
1 tsp. salt  
¼ tsp. pepper  
1 tsp. Italian seasoning  
1 lb. dry cottage cheese  
½ lb. lasagna noodles (uncooked)  
2 c. grated mozzarella  
½ c. grated parmesan  
¾ c. water\*

Brown ground beef and drain. Add tomato sauce and seasonings. Microwave this mixture for 7-8 minutes on low. Set aside. Drain cottage cheese in a sieve and set aside.

Spray a 9" x 13" pan with cooking spray. Arrange one layer of lasagna noodles in parallel strips on bottom of pan. Top with ⅓ of the meat sauce, ⅓ of the mozzarella and ⅓ of the cottage cheese. Repeat layers 2 more times. Top with parmesan.

Carefully pour ¾ c. of water\* around the inside edge of the pan and cover the pan with aluminum foil. Bake at 350° for 45 minutes. Remove foil and bake for an additional 15 to 20 minutes. Let stand 10 minutes before serving.

\*Use your own judgement on the amount of water to add.

This recipe came to me from my wonderful mother-in-law, Miriam Colvin. It is the easiest lasagna to make because you don't have to cook the noodles prior to assembling the dish for baking. It has a wonderful flavor and is a never-fail recipe.

*Barbara Colvin, Hawkeye*

## Lasagna!

1 lb. pork sausage  
1-32 oz. jar spaghetti sauce  
½ c. water  
2 eggs, beaten  
1-24 oz. container cottage cheese  
⅓ c. parmesan cheese, grated  
½ tsp. each, garlic powder, pepper, dried basil, oregano  
9-10 lasagna noodles (uncooked)  
3 c. mozzarella cheese

In large skillet, cook sausage until no longer pink. Stir in spaghetti sauce and water. Simmer, uncovered for 10 minutes.

In a large bowl, combine eggs, cottage cheese, parmesan cheese and seasonings. Spread ½ cup meat sauce into greased 9" x 13" baking pan. Layer with three noodles, a third of the cheese mixture, meat sauce and mozzarella cheese. Repeat two more layers.

Cover and bake at 375° for 45 minutes; uncover and bake for 10 minutes more or until noodles are tender. Let stand 15 minutes before serving. Yield: 12 servings

I like this lasagna recipe because the noodles are not precooked. It can be made ahead of time and can be frozen and baked later.

*Meg Moellering, West Union*

## Cheesy Mexican lasagna

1 lb. lean ground beef  
¾ c. medium salsa  
1-1 oz. pkg. taco seasoning  
6-6 in. flour tortillas  
1 can black beans, rinsed  
1½ c. Mexican style shredded cheese  
1 tomato, chopped  
¼ c. fresh cilantro, chopped  
½ c. avocados, chopped  
¼ c. sour cream

Heat oven to 400°. Brown meat in skillet; drain. Return meat to skillet. Stir in salsa and seasoning mix; simmer on low for 10 minutes, stirring occasionally.

Coat bottom of small square baking dish with cooking spray. Spread ½ c. meat mixture in dish. Top with 2 tortillas. Cover with layers of ½ c. meat mixture, half of the black beans, ½ c. cheese, 2 remaining tortillas. Repeat layers. Top with remaining meat mixture and cheese. Cover. Bake 30 minutes; uncover and let stand for 5 minutes. Top with remaining ingredients. Serves 6.

Option: use light ingredients for a light cheesy lasagna.

*Angela Winters, Fredericksburg*