

Christmas Eve Lasagna

The Best and Easiest Lasagna Ever

Ingredients:

1 LB. (16 oz) ground beef
1 Jar (28 oz) spaghetti sauce
1 Lb. (16 oz) cottage cheese
8 oz sour cream
8 uncooked lasagna noodles
3 packages (8oz) sliced mozzarella cheese
½ cup grated Parmesan cheese
1 cup water

Directions:

Brown beef over med. Heat stirring to separate. Drain fat. Add spaghetti sauce. Reduce heat to low. Heat through, stirring occasionally; set aside.

Combine cottage cheese and sour cream in med. Bowl. Blend well.

Combine 1 & ½ cups of the meat sauce in the bottom of a 9"x13" pan. Place ½ the uncooked noodles over the sauce, then ½ the cheese/sour cream mixture, 1/3 of the mozzarella, ½ the remaining meat sauce & ¼ cup Parmesan cheese. Repeat layers starting with the noodles. Top with remaining mozzarella cheese.

Take a larger pan than the 9 X13 (I use my broiler pan) and pour 1 cup water in it. Place the 9X13 pan with the lasagna in it into the larger pan with the water. Cover the combined pans tightly with foil.

Bake in preheated 350 degree oven for 1 hour. (Water will produce steam which will cook the noodles).

Uncover, bake an additional 20 minutes or until bubbly. Let stand 15 minutes