

Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love

Bubbie's FAMOUS LASAGNA

Hearty ♥ Cheesy ♥ Made with Love!

Layers of rich meat sauce, creamy ricotta, gooey mozzarella, and Parmesan cheese, baked to perfection.
A true family favorite!

PREP TIME	COOK TIME	SERVINGS
25 MIN	1 HR	8–10

♥ INGREDIENTS ♥

- 12 lasagna noodles
- 1 lb ground beef (or beef & Italian sausage)
- 1 jar (24 oz) marinara sauce (quality brand or homemade)
- 1 small onion, diced
- 3 cloves garlic, minced
- 15 oz ricotta cheese
- 2 cups shredded mozzarella cheese
- 1 cup grated Parmesan cheese
- 1 large egg
- 1 tsp Italian seasoning
- Salt & pepper to taste



♥ INSTRUCTIONS ♥

1. Preheat oven to 375°F (190°C).
2. In a large skillet, cook ground beef with onion and garlic until browned. Drain excess grease. Stir in marinara sauce, Italian seasoning, salt, and pepper. Simmer for 10 minutes.
3. Cook lasagna noodles according to package directions until al dente. Drain and set aside.
4. In a bowl, mix ricotta cheese, egg, 1/2 cup Parmesan, salt, and pepper.
5. Spread a thin layer of meat sauce in a 9×13-inch baking dish.
6. Layer noodles, ricotta mixture, meat sauce, and mozzarella. Repeat layers, ending with meat sauce, mozzarella, and remaining Parmesan on top.
7. Cover with foil and bake for 40 minutes. Remove foil and bake for 15–20 minutes, until golden and bubbly.
8. Let rest for 10–15 minutes before serving. Enjoy!

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