Lasagna

Make our delicious lasagna recipe! Layers of savory goodness feature a rich meat sauce, a creamy ricotta and Parmesan mixture, a smoky layer of sliced ham, and a generous topping of bubbly Parmesan cheese on top. Every bite is a symphony of flavors, making this comforting classic a must-try this holiday season!

ingredients

Serves 8-12

MEAT SAUCE INGREDIENTS:
1 onion, finely minced in a food processor
2 stalks celery, finely minced in a food processor
2 small carrots or one large carrot, finely minced in a food processor
4 cloves garlic, finely minced in a food processor
2 tablespoons butter
1 tablespoon olive oil
1/2 pound ground beef
1/2 pound ground sweet Italian pork sausage
1 (28 oz) can diced tomatoes
6 oz tomato paste
1/2 cup red wine
2 teaspoons dried basil
2 teaspoons dried oregano
2 bay leaves
1/2 teaspoon Kosher salt
1/2 teaspoon freshly ground black pepper

RICOTTA FILLING LAYER:
15 ounces ricotta
1/2 cup milk
1-1/2 cup grated Parmesan cheese

PASTA:
1 to 2 boxes of 9 ounce lasagna no-bake pasta sheets (we used 1-1/2 boxes)

HAM:
5 slices of thinly sliced ham

CHEESE:
4-5 cups grated Parmesan cheese

DO-AHEAD TIP:
Make the sauce the day before assembling the lasagna, the sauce will continue to build flavor and will make the final assembly quicker!

directions

MAKE THE MEAT SAUCE:

1 **QUICKLY PULSE THE** onion, celery, carrot, and garlic using a food processor until very finely minced.

2 **SAUTÉ THE** minced onion, celery, carrot, and garlic in 2 tablespoons of butter and 1 tablespoon olive oil. Cook until the vegetables are softened and translucent.

3 **ADD THE GROUND BEEF AND SWEET ITALIAN SAUSAGE.** Cook the meat until it is finely ground and well browned. Use a chop stir tool or wooden spoon to break up the meat into a very fine texture as it cooks.

ADD THE CRUSHED TOMATOES AND TOMATO PASTE. Stir to combine. Add the red wine, basil, oregano, bay leaves, and salt and pepper. Bring the sauce to a simmer.

4

5 **COVER AND SIMMER** for 45 minutes to 2 hours or until the sauce is flavorful and thickened. If the sauce appears too runny, continue to simmer with the lid off until the sauce becomes thicker. Taste, and adjust the seasonings, as needed. A robust sauce is ideal for a flavorful lasagna.

MAKE THE RICOTTA FILLING: IN A SEPARATE BOWL, whisk the ricotta cheese with the milk and Parmesan cheese until combined.

6

ASSEMBLE THE LASAGNA:
SPOON A THIN LAYER OF THE RED MEAT SAUCE IN THE BOTTOM OF A LARGE ROASTING PAN. Add a single layer of the lasagna sheets on the bottom of the pan.

7

TIP: Break the lasagna pasta sheets in half, or as needed to fit the shape of your pan.

8 **ADD A LAYER OF MEAT SAUCE ON TOP OF THE LASAGNA SHEETS.** Then add a layer of the ricotta filling. Top this with a sprinkle of Parmesan cheese. Make another lasagna sheet layer followed by the meat sauce. Then, on this round only, add a thin layer of sliced ham across the whole pan. Top the ham with a ricotta layer and a sprinkle of Parmesan. Keep repeating the layers of lasagna sheets, meat sauce, ricotta, and Parmesan until you reach within 1/2" of the top of the pan. Finish the layering process with a lasagna sheet layer generously covered with more sauce and Parmesan cheese.

9 **COVER THE LASAGNA WITH ALUMINUM FOIL.**

PREHEAT THE OVEN TO 375 F. Bake for 45-50 minutes, or until the lasagna is hot and bubbly. Remove the aluminum foil from the top for the last 10-15 minutes. If needed, broil until the cheese is perfectly golden brown.

10

11 **LET THE LASAGNA SET** for about 10-15 minutes after removing it from the oven to allow the layers to set.

12 **CUT AND SERVE WARM. ENJOY!**

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