



Pioneer Woman Lasagna!

1 ½ pounds ground beef
1 pound hot breakfast sausage
2 cloves garlic, minced
2 14.5-ounce cans whole tomatoes
2 4-ounce cans tomato paste
2 tablespoons dried parsley
2 tablespoons dried basil
1 teaspoon salt

3 cups lowfat cottage cheese
2 beaten eggs
1/2 cup grated (not shredded) Parmesan
2 tablespoons dried parsley
1 teaspoon salt
1 pound sliced mozzarella cheese
1 10-ounce package lasagna noodles

Bring large pot of water to a boil.

Meanwhile, in a large skillet or saucepan, combine ground beef, sausage, and garlic. Cook over medium-high heat until browned. Drain half the fat; less if you're feeling naughty. Add tomatoes, tomato paste, 2 tablespoons parsley, basil, and salt. Set aside.

In a medium bowl, mix cottage cheese, beaten eggs, grated Parmesan, 2 more tablespoons parsley, and 1 more teaspoon salt. Stir together well. Set aside.

Cook lasagna until "al dente" (not overly cooked).

TO ASSEMBLE:

Arrange 4 cooked lasagna noodles in the bottom of a baking pan, overlapping if necessary.

Spoon half of the cottage cheese mixture over the noodles. Spread evenly.

Cover cottage cheese with single layer of mozzarella slices.

Spoon a little less than half the meat mixture over the top.

Repeat, ending with meat mixture. Sprinkle top generously with extra Parmesan.

Either freeze, refrigerate for up to two days, or bake immediately: 350-degree oven for 20 to 30 minutes, or until top is hot and bubbly. Eat. Enjoy. Faint. Smile.

Love,

Pioneer Woman

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