

Million Dollar Lasagna Is the Rich, Creamy Pasta Bake Your Dinner Table Deserves

Why This Lasagna Is Worth Every Bite



OVEN
375°F

TIME
4 min

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INGREDIENTS

You'll Need

For the Meat Sauce: 1 lb ground beef 1 medium onion, chopped 2 cloves garlic, minced 1 (24 oz) jar marinara sauce 1 tbsp dried basil 1 tsp dried oregano Salt and pepper, to taste:

DIRECTIONS

1. Step-by-: Step)
2. Cook the : Meat Sauce
3. I start by browning the ground beef in a large skillet over medium heat, breaking it up as it cooks. Once browned, I drain any excess fat, then add the chopped onion and garlic. I sautø everything for about 3-4 minutes until the onions are soft and fragrant.
4. Then I stir in the marinara sauce, basil, oregano, salt, and pepper. I let it simmer for
5. 10-15 minutes
6. so the flavors can really come together.
7. Mix the : Cheese Filling
8. In a medium bowl, I combine the ricotta, cream cheese, sour cream, and Parmesan. I stir until the mixture is smooth and creamy-this is the "million dollar" layer that gives the lasagna its signature richness.
9. Assemble the : Lasagna
10. I lightly grease a 9x13-inch baking dish and spread a thin layer of the meat sauce across the bottom. Then I start the layering:
11. 4 cooked lasagna noodles
12. Half of the cheese mixture
13. I repeat the layers again with noodles, cheese mixture, and meat sauce. Then I finish with the last layer of noodles and top everything with the remaining sauce. Finally, I sprinkle
14. 2 cups of shredded mozzarella
15. over the top for that bubbly, golden finish.
16. Bake to : Perfection

17. I cover the lasagna with aluminum foil and bake it at
18. 375°F (190°C)
19. 25-30 minutes
20. . Then I remove the foil and bake for another
21. until the cheese is melted, bubbly, and just starting to brown.
22. Let : It Rest
23. Before slicing, I let the lasagna rest for
24. 10 minutes
25. . This helps it set up and makes it way easier to serve.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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