

Classic Homemade Lasagna - Rich Layers of Beef, Bechamel, and Cheese Baked to Golden Perfection

The best part? It's customizable, make-ahead friendly, and always a hit at the table.



OVEN
350°F

TIME
4 min

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INGREDIENTS

You'll Need

For the Meat Sauce: 500g ground beef 1 small onion, finely chopped 2 cloves garlic, minced 2 cups tomato sauce 1 tsp salt $\frac{1}{2}$ tsp black pepper 1 tsp dried oregano 1 tsp dried basil 1 tbsp olive oil:

DIRECTIONS

1. methods and staple ingredients.
2. Melty mozzarella and nutty : Parmesan
3. : The golden top layer is worth fighting over.
4. Perfect for

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

Original recipe: <https://chefmaniac.com/classic-homemade-lasagna-rich-layers-of-beef-bechamel-and-cheese-baked-to-golden-perfection/>