

Rich, Cheesy, and Irresistible: Million Dollar Lasagna Recipe

Million Dollar Lasagna ??



OVEN
350°F

TIME
3 min

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INGREDIENTS

For the Meat Sauce:

- 1 lb ground beef
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- 1 (24 oz) jar marinara sauce
- 1 tbsp Italian seasoning
- Salt and pepper, to taste

For the Cheese Mixture:

- 16 oz ricotta cheese
- 1 1/2 cups shredded mozzarella cheese
- 1 cup grated Parmesan cheese
- 1 egg
- 2 tbsp chopped fresh parsley
- 1 tsp garlic powder
- 1 tsp onion powder

For the Lasagna:

- 12 lasagna noodles, cooked and drained
- 2 cups shredded mozzarella cheese (for topping)

DIRECTIONS

- 1.** Prepare the Meat Sauce: In a large skillet, brown the ground beef over medium heat. Drain excess fat if needed. Add chopped onion and garlic, and sauté for 2-3 minutes. Stir in marinara sauce, Italian seasoning, salt, and pepper. Simmer for 10 minutes, stirring occasionally.
- 2.** Make the Cheese Mixture: In a medium bowl, mix ricotta, 1 1/2 cups mozzarella, Parmesan, egg, parsley, garlic powder, onion powder, salt, and pepper until well combined and creamy.
- 3.** Assemble the Lasagna: Preheat oven to 375°F (190°C). In a greased 9x13-inch baking dish, spread a thin layer of meat sauce on the bottom. Layer 4 noodles, followed by 1/3 of the cheese mixture, and 1/3 of the meat sauce. Repeat two more times, ending with meat sauce.
- 4.** Top with Mozzarella: Sprinkle the remaining 2 cups of shredded mozzarella cheese evenly over the top.
- 5.** Bake: Cover with foil and bake for 25 minutes. Remove foil and bake an additional 20 minutes until the cheese is bubbly and golden. Let rest 10 minutes before slicing.

SWAPS & NOTES

Cottage cheese works in a pinch—just blend for smoothness.
Add chopped spinach, mushrooms, or zucchini to the meat sauce.

Add depth: Mix in a tablespoon of tomato paste or a splash of red wine to the meat sauce.

Gluten-free option: Use gluten-free lasagna noodles and check your marinara sauce label.

TIPS FOR SUCCESS

Cook noodles al dente so they hold up through baking.

Let it rest after baking to help the layers set-no sliding stacks here!

Use fresh herbs for a flavor boost if you have them on hand.

Make ahead: Assemble and refrigerate up to 24 hours in advance before baking.

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

Original recipe: <https://chefmaniac.com/rich-cheesy-and-irresistible-million-dollar-lasagna-recipe/>