

Classic Beef and Cheese Lasagna - The Only Recipe You'll Ever Need

Classic Beef and Cheese Lasagna



OVEN
375°F

TIME
15 min

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INGREDIENTS

- 1 lb ground beef
- 1 small onion, chopped
- 2 cloves garlic, minced
- 1 jar (24 oz) marinara sauce
- 1 can (15 oz) crushed tomatoes
- 1 tsp dried basil
- 1 tsp dried oregano
- Salt and pepper to taste
- 15 oz ricotta cheese
- 1 large egg
- 2 tbsp fresh parsley, chopped
- 1 cup shredded mozzarella cheese
- 12 lasagna noodles
- 1 additional cup shredded mozzarella cheese
- $\frac{1}{2}$ cup grated Parmesan cheese

DIRECTIONS

- 1. Cook the Noodles:** Boil lasagna noodles according to package directions. Drain and lay them flat on parchment paper or a lightly oiled surface to prevent sticking.
- 2. Prepare the Meat Sauce:** In a large skillet, sauté chopped onion and minced garlic in a bit of olive oil until translucent. Add the ground beef and cook until browned. Drain excess fat. Stir in marinara, crushed tomatoes, oregano, basil, salt, and pepper. Let simmer for 10-15 minutes.
- 3. Make the Ricotta Filling:** In a bowl, combine ricotta, egg, parsley, and 1 cup of mozzarella. Season lightly with salt and pepper. Mix until well incorporated.
- 4. Assemble the Lasagna:** Preheat oven to 375°F (190°C). Spread a thin layer of meat sauce on the bottom of a 9x13-inch baking dish. Layer 4 noodles across the sauce, then spread with $\frac{1}{3}$ of the ricotta mixture, followed by $\frac{1}{3}$ of the remaining meat sauce. Repeat this process two more times, finishing with a layer of meat sauce on top.
- 5. Top with Cheese and Bake:** Sprinkle remaining 1 cup mozzarella and $\frac{1}{2}$ cup Parmesan evenly over the top. Cover with foil and bake for 25 minutes. Remove foil and bake an additional 20 minutes, or until bubbly and golden. Let rest for 10-15 minutes before slicing.

TIPS FOR SUCCESS

It helps the lasagna set and slice cleanly.

Use no-boil noodles if you're short on time, but adjust sauce moisture accordingly.

Add a pinch of red pepper flakes to the sauce for heat.

For added richness, stir a tablespoon of cream or butter into the finished sauce.

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

Original recipe: <https://chefmaniac.com/classic-beef-and-cheese-lasagna-the-only-recipe-youll-ever-need/>