

Million Dollar Lasagna: The Ultimate Comfort Food for a Crowd

rich, cheesy, and ultra-comforting lasagna



OVEN
375°F

TIME
20 min

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INGREDIENTS

For the Meat Sauce:

- 1 pound ground beef
- 1 pound Italian sausage (mild or spicy)
- 1 small onion, diced
- 3 cloves garlic, minced
- 1 (28-ounce) can crushed tomatoes
- 1 (15-ounce) can tomato sauce
- 1 (6-ounce) can tomato paste
- 1 teaspoon salt
- $\frac{1}{8}$ teaspoon black pepper
- 1 teaspoon Italian seasoning
- $\frac{1}{8}$ teaspoon red pepper flakes (optional, for spice)
- 1 tablespoon sugar (to balance acidity)

For the Cheese Filling:

- 1 (15-ounce) container ricotta cheese
- 1 (8-ounce) package cream cheese, softened
- 1 cup sour cream
- $\frac{1}{2}$ cup grated Parmesan cheese
- 1 teaspoon garlic powder
- 1 teaspoon dried parsley
- 1 egg (for structure)

For the Layers:

- 12 lasagna noodles, cooked
- 3 cups shredded mozzarella cheese
- $\frac{1}{2}$ cup Parmesan cheese (for topping)

1 tablespoon fresh parsley, chopped (for garnish)

How to Make Million Dollar Lasagna:

1. Preheat and Prep:
2. Cook the Meat Sauce:
3. Make the Cheese Filling:
4. Cook the Lasagna Noodles:
5. Assemble the Lasagna:

Spread 1 cup of meat sauce on the bottom of the baking dish.

Lay 3 lasagna noodles on top.

Spread 1/3 of the cheese filling over the noodles.

DIRECTIONS

1. **Preheat and Prep:** Preheat your oven to 375°F (190°C). Grease a 9x13-inch baking dish and set aside.
2. **Cook the Meat Sauce:** In a large skillet over medium heat, brown the ground beef and Italian sausage until fully cooked. Drain excess grease.
3. **Add the diced onion and garlic,** cooking for another 2-3 minutes until fragrant. Stir in the crushed tomatoes, tomato sauce, tomato paste, salt, pepper, Italian seasoning, red pepper flakes, and sugar. Simmer for 15 minutes, stirring occasionally.
4. **Make the Cheese Filling:** In a mixing bowl, combine the ricotta cheese, cream cheese, sour cream, Parmesan, garlic powder, parsley, and egg. Stir until smooth and well blended.
5. **Cook the Lasagna Noodles:** Cook the lasagna noodles according to package instructions, then drain and lay them flat on parchment paper to prevent sticking.
6. **Assemble the Lasagna:** Layering is key to making this lasagna ultra-delicious:
7. **Spread 1 cup of meat sauce** on the bottom of the baking dish.
8. **Lay 3 lasagna noodles** on top.
9. **Spread 1/3 of the cheese filling** over the noodles.
10. **Sprinkle with 1 cup of mozzarella cheese.**
11. **Repeat layers two more times,** finishing with a layer of noodles and the remaining meat sauce.
12. **Top with mozzarella and : Parmesan cheese.**
13. **Bake Until Golden:** Cover with foil and bake for 30 minutes. Remove the foil and bake for another 15 minutes, or until the cheese is melted and bubbly.

14. Rest and Serve: Let the lasagna sit for 10 minutes before slicing. Garnish with fresh parsley and enjoy!
15. My Best Tips for the Perfect Lasagna: Use a mix of beef and sausage - The combination gives the sauce extra depth of flavor.
16. Let it rest before slicing - This prevents the layers from sliding apart.
17. Make it ahead - Assemble the lasagna a day before, refrigerate, then bake when needed.
18. Try different cheeses - Swap mozzarella for provolone or use pecorino Romano for extra richness.
19. What to Serve with Million Dollar Lasagna: This lasagna is a meal on its own, but here are a few great side dishes:
 20. Garlic bread - Perfect for soaking up that extra sauce.
 21. Caesar salad - A fresh, crunchy side balances out the richness.
 22. Roasted vegetables - Zucchini, bell peppers, or mushrooms pair beautifully.
 23. A glass of red wine - A bold Italian wine like Chianti or Sangiovese complements the dish.
24. FAQs: Can I make this lasagna ahead of time? Yes! You can assemble the lasagna up to 24 hours in advance and store it in the fridge. Bake as directed when ready.
25. Can I freeze this lasagna? Absolutely! Wrap the unbaked lasagna tightly in plastic wrap and foil, then freeze for up to 3 months. Bake from frozen at 375°F for about 1 hour.

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

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