

Million Dollar Lasagna: The Ultimate Creamy, Cheesy Comfort Food

Here's what you'll need to create this incredibly rich and satisfying Million Dollar Lasagna:



OVEN
375°F

TIME
5-7 min

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SAVE
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INGREDIENTS

to create this incredibly rich and satisfying Million Dollar Lasagna:

DIRECTIONS

1. directions. Rinse with cold water to prevent sticking and cool completely.
2. Oven-: Ready Noodles:
3. These can be a great time-saver! If using them, ensure your sauce is a bit looser than usual to provide enough moisture for the noodles to cook.
4. Mozzarella:
5. Freshly shredded mozzarella melts better and has more flavor than pre-shredded, but pre-shredded is convenient.
6. Steps for the : Recipe
7. Let's assemble this incredible : Million Dollar Lasagna:
8. Make the : Meat Sauce:
9. In a large : Dutch oven or deep skillet, heat olive oil over medium-high heat. Add ground beef and Italian sausage. Cook, breaking up the meat with a spoon, until browned. Drain any excess fat.
10. Add : Aromatics:
11. Add chopped onion and minced garlic to the skillet. SautØ for 5-7 minutes until the onion is softened and translucent.
12. Simmer : Sauce:
13. Stir in the crushed tomatoes, tomato sauce, tomato paste, water, dried oregano, dried basil, salt, pepper, and optional red pepper flakes. Bring the sauce to a gentle simmer, then reduce heat to low, cover, and let it simmer for at least 30 minutes (longer is better for flavor development), stirring occasionally.

14. Prepare : Cheese Mixture:
15. While the sauce simmers, in a large bowl, combine the ricotta cheese, softened cream cheese, sour cream, egg, grated Parmesan cheese, and fresh parsley. Mix well until smooth and creamy. This is your "million dollar" layer!
16. Preheat : Oven & Prepare Dish:
17. Preheat your oven to 375°F (190°C). Lightly grease a 9x13 inch baking dish.
18. Assemble : Lasagna:
19. Spread a thin layer (about 1 cup) of meat sauce on the bottom of the prepared baking dish.
20. Arrange a single layer of lasagna noodles over the sauce (usually 3-4 noodles, depending on their width). You may need to break some to fit.
21. Spread half of the creamy cheese mixture evenly over the noodles.
22. Top the cheese mixture with about
23. 5 cups of meat sauce.
24. Sprinkle with 1/3 of the shredded mozzarella cheese.
25. Repeat the layers: noodles, remaining half of the creamy cheese mixture, another

SWAPS & NOTES

Meat: Using both ground beef and Italian sausage adds incredible depth.

You can use all beef or all sausage if preferred.

Ground turkey or a plant-based crumble can be substituted for a leaner or vegetarian option.

Tomatoes: Crushed tomatoes are great for texture.

TIPS FOR SUCCESS

Simmer the Sauce: Allowing the meat sauce to simmer for a good amount of time deepens its flavor.

Don't Overcook Noodles: If using regular noodles, cook them slightly al dente, as they will continue to cook in the oven.

Drain Fat: Always drain excess fat from your ground meat after browning to avoid a greasy lasagna.

Room Temperature Cream Cheese: Ensures a smooth and lump-free creamy cheese layer.

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

Original recipe: <https://chefmaniac.com/million-dollar-lasagna-the-ultimate-creamy-cheesy-comfort-food/>