

Loaded Lasagna: Classic Beef, Sausage & Cheese Bake

Few dishes command attention and bring pure comfort to the table quite like a magnificent



OVEN
350°F

TIME
8 to 10 min

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Recipe Card

SAVE
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INGREDIENTS

- 9 lasagna noodles (oven-ready or traditional)
- 1 tablespoon olive oil (if cooking traditional noodles)
- 1 pound ground beef (lean recommended)
- 1 pound bulk Italian sausage (mild or hot)
- 1 (16 ounce) can sliced mushrooms, drained (optional)
- 1 teaspoon garlic salt
- 1 teaspoon dried oregano
- $\frac{1}{2}$ teaspoon dried thyme
- $\frac{1}{4}$ teaspoon dried basil
- 4 (15 ounce) cans tomato sauce
- Salt and black pepper to taste
- 1 (15 ounce) container ricotta cheese
- 3 large eggs, beaten
- $\frac{1}{3}$ cup grated Parmesan cheese
- 1 pound shredded mozzarella cheese

DIRECTIONS

1. Let's get this delicious : Loaded Lasagna assembled and baked!
2. Preheat : Oven: Preheat your oven to 350°F (175°C).
3. Cook : Lasagna Noodles (if traditional): Bring a large pot of lightly salted water to a rolling boil. Add the 9 lasagna noodles (and 1 tablespoon olive oil to prevent sticking). Cook until al dente, usually 8 to 10 minutes, according to package directions. Drain the noodles, rinse with cold water to prevent sticking, and lay them flat on parchment paper or a clean surface.
4. Prepare : Meat Sauce: In a large pot or Dutch oven, cook the 1 pound ground beef and 1 pound bulk Italian sausage over medium heat, breaking up the meat into crumbles as it cooks. Cook until no pink remains. Drain any excess grease thoroughly. Stir in the 1 (16 ounce) can drained sliced mushrooms (if using), 1 teaspoon garlic salt, 1 teaspoon dried oregano, $\frac{1}{2}$ teaspoon dried thyme, $\frac{1}{4}$ teaspoon dried basil, and 4 (15 ounce) cans tomato sauce. Season with additional salt and black pepper to taste. Bring to a gentle simmer, then reduce heat to low, cover, and simmer for 30 minutes to allow the flavors to meld.
5. Prepare : Ricotta Mixture: Meanwhile, in a separate medium-sized bowl, combine the 1 (15 ounce) container ricotta cheese, 3 large beaten eggs, and $\frac{1}{3}$ cup grated Parmesan cheese. Mix well until thoroughly combined.
6. Assemble the : Lasagna: Spoon a thin layer of the meat sauce onto the bottom of a 9x13-inch baking dish.
7. Place 3 lasagna noodles (trimming to fit if necessary) over the sauce, ensuring they don't overlap too much.

8. Spread about 1/3 of the ricotta cheese mixture evenly over the noodles.
9. Sprinkle about 1/4 of the shredded mozzarella cheese over the ricotta mixture.
10. Ladle about 1/3 of the remaining meat sauce over the mozzarella cheese.
11. Repeat the layering process two more times: 3 noodles, 1/3 ricotta, 1/4 mozzarella, 1/3 meat sauce.
12. Finish the top layer with the remaining 3 noodles, covered generously with the remaining mozzarella cheese.
13. Bake: Cover the baking dish loosely with aluminum foil (you may want to spray the underside of the foil with non-stick spray to prevent cheese from sticking). Bake in the preheated oven for 60 minutes, or until the cheese is melted and bubbly, and the sauce is simmering at the edges. If the cheese begins to get too dark on top, remove the foil for the last 15-20 minutes of baking, or if it's already golden, keep it covered.
14. Rest & : Serve: Remove the lasagna from the oven. Let it sit, uncovered, for 10 to 15 minutes before serving. This resting time allows the layers to set, making it easier to slice and preventing it from falling apart. Slice into generous portions and enjoy your hearty Loaded Lasagna!

SWAPS & NOTES

Lasagna Noodles: Traditional lasagna noodles (boil-before-baking) or no-boil/oven-ready noodles can be used.

If using no-boil, skip step 2 and ensure your sauce has enough moisture.

Ground Meat: The combination of beef and Italian sausage is key for rich flavor.

You can use all beef, or even ground turkey for a lighter version, but the flavor will differ.

TIPS FOR SUCCESS

Drain Meat Thoroughly: Excess grease will make your lasagna greasy.

Al Dente Noodles: If boiling traditional noodles, cook them al dente, as they will finish cooking in the oven and absorb sauce.

Layering is Key: Even layers ensure every bite has all the delicious components.

Don't Skimp on Sauce: Ensure there's enough sauce, especially if using no-boil noodles, to keep everything moist.

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

Original recipe: <https://chefmaniac.com/loaded-lasagna-classic-beef-sausage-cheese-bake/>