

Classic Cheesy Baked Lasagna Bolognese: A Comforting Family Favorite

warm, cheesy, and comforting lasagna



OVEN
375°F

TIME
20 min

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INGREDIENTS

- 9 lasagna noodles
- 1 pound ground beef
- 2 cups marinara sauce
- 1 cup ricotta cheese
- 2 cups shredded mozzarella cheese
- ¾ cup grated Parmesan cheese
- 1 teaspoon Italian seasoning
- Salt and pepper, to taste

Step-by-Step Instructions:

1. Cook the Lasagna Noodles:
2. Brown the Meat:
3. Add the Marinara Sauce & Seasoning:
Salt & pepper, to taste
4. Prepare the Ricotta Mixture:
A pinch of salt & pepper
5. Layer the Lasagna:
6. Sprinkle with Parmesan & Bake:
7. Let it Cool & Serve:

Pro Tips for the Best Lasagna Bolognese:

Use Oven-Ready Noodles - If you're short on time, skip boiling and use oven-ready lasagna noodles!

For Extra Flavor - Add ¾ teaspoon of garlic powder or a pinch of red pepper flakes to the sauce.

Want It Even Cheesier? - Add ¾ cup of ricotta cheese to each layer for extra creaminess.

Make It Meaty - Swap ground beef for Italian

sausage or a mix of both for a richer flavor.

Let It Rest Before Serving - This helps set the layers and prevents a runny lasagna.

What to Serve with Lasagna Bolognese:

Garlic Bread - The ultimate side to soak up that delicious sauce!

Fresh Green Salad - A crisp, refreshing contrast to the rich lasagna.

Roasted Vegetables - Try zucchini, asparagus, or bell peppers for a healthy touch.

Red Wine or Sparkling Water - A classic red wine pairing or a refreshing bubbly drink complements this dish perfectly.

FAQs (From My Kitchen to Yours):

Why You Need to Try This Cheesy Lasagna Bolognese:

DIRECTIONS

1. Cook the Lasagna Noodles: I start by boiling a large pot of salted water. Once it's boiling, I add the lasagna noodles and cook them according to the package instructions.
2. After they're tender, I drain and lay them flat on a plate or parchment paper to prevent sticking.
3. Brown the Meat: In a large skillet over medium heat, I cook the ground beef until browned and fully cooked. I drain any excess grease to keep the sauce from being too oily.
4. Add the Marinara Sauce & Seasoning: Next, I stir in:
5. 2 cups marinara sauce
6. 1 teaspoon Italian seasoning
7. Salt & pepper, to taste
8. I let the sauce simmer for about 5 minutes, allowing all the flavors to meld together.
9. Prepare the Ricotta Mixture: In a small bowl, I mix:
10. 1 cup ricotta cheese
11. A pinch of salt & pepper
12. This makes the ricotta extra creamy and flavorful.
13. Layer the Lasagna: Now for the fun part-layering! In a 9x13-inch baking dish, I follow this pattern:
14. 1 A thin layer of meat sauce at the bottom (to prevent sticking).2 Three lasagna noodles on top.3 Half of the ricotta mixture, spread evenly.4 A layer of meat sauce.5 A sprinkle of shredded mozzarella.
15. I repeat these layers until I use all the ingredients, finishing with meat sauce and mozzarella cheese on top.

16. Sprinkle with Parmesan & Bake: I sprinkle the grated Parmesan over the top and place the dish in a preheated 375°F (190°C) oven.
17. I bake for 25-30 minutes, or until the cheese is bubbly and golden brown.
18. Let it Cool & Serve: Once baked, I let the lasagna sit for 10 minutes before slicing-this helps hold the layers together for perfect slices.
19. Then, it's time to dig in and enjoy this cheesy, meaty masterpiece!
20. Pro Tips for the Best Lasagna Bolognese: Use Oven-Ready Noodles - If you're short on time, skip boiling and use oven-ready lasagna noodles!
21. For : Extra Flavor - Add ½ teaspoon of garlic powder or a pinch of red pepper flakes to the sauce.
22. Want : It Even Cheesier? - Add ½ cup of ricotta cheese to each layer for extra creaminess.
23. Make : It Meaty - Swap ground beef for Italian sausage or a mix of both for a richer flavor.
24. Let : It Rest Before Serving - This helps set the layers and prevents a runny lasagna.
25. What to Serve with Lasagna Bolognese: A classic lasagna deserves the perfect side dishes:

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

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