

Loaded Lasagna: A Hearty & Cheesy Family Favorite

1 pound bulk Italian sausage



OVEN
350°F

TIME
8 to 10 min

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INGREDIENTS

- 9 lasagna noodles
- 1 tablespoon olive oil
- 1 pound ground beef
- 1 pound bulk Italian sausage
- 1 (16 ounce) can sliced mushrooms, drained
- 1 teaspoon garlic salt
- 1 teaspoon dried oregano
- 1/2 teaspoon dried thyme
- 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
- 1/3 cup grated Parmesan cheese
- 1 pound shredded mozzarella cheese

Swaps and Notes:

Noodles: Regular lasagna noodles are perfect for this, but you can also use no-boil lasagna noodles for a time-saving shortcut.

Meat: The combination of ground beef and Italian sausage gives this lasagna a rich, complex flavor. You can use all ground beef or all sausage if you prefer.

Mushrooms: Canned sliced mushrooms are a great shortcut, but you can use fresh mushrooms as well. Just sauté them with the meat until they are tender.

Cheese: Ricotta, Parmesan, and mozzarella cheese are a classic combination. You can also add some shredded provolone or a different cheese blend for a different flavor.

Herbs: The combination of dried oregano, thyme, and basil creates a classic Italian flavor profile. You can use fresh herbs if you have them.

How to Make Loaded Lasagna:

Prep the Oven and Noodles: Preheat the oven to 350°F (175°C). Bring a large pot of lightly salted water to a boil. Add the lasagna noodles and olive oil. Cook until al dente, 8 to 10 minutes; drain and set aside.

Cook the Meat Sauce: In a large pot or Dutch oven, cook the ground beef and Italian sausage over medium heat until they are browned. Drain any excess grease. Stir in the drained mushrooms, garlic salt, oregano, thyme, basil, and tomato sauce. Season with salt and pepper to taste. Simmer for 30 minutes to let the flavors meld.

Make the Ricotta Filling: In a separate bowl, mix the ricotta cheese, beaten eggs, and grated Parmesan cheese together.

Assemble the Lasagna: Cover the bottom of a 9x13-inch baking dish with a thin layer of sauce. Layer 3 lasagna noodles over the sauce. Spread about 1/3 of the ricotta cheese mixture over the noodles. Sprinkle about 1/4 of the mozzarella cheese over the ricotta mixture. Ladle about 1/3 of the meat sauce over the mozzarella cheese. Repeat layering twice more, finishing with the remaining mozzarella cheese.

Bake: Cover the lasagna with aluminum foil and bake in the preheated oven for 60 minutes. If the cheese begins to get too dark, you can remove the foil for the last 10-15 minutes of baking.

Rest and Serve: Let the lasagna sit for 10 to 15 minutes before serving. This is crucial for it to set up and makes it much easier to slice.

Tips for Success:

Don't Overcook the Noodles: Cook the lasagna noodles to al dente, as they will continue to cook in the oven.

Simmer the Sauce: Simmering the meat sauce for 30 minutes is crucial for developing a rich, deep flavor.

Let it Rest: The resting time after baking is the most important step. It allows the lasagna to set up, making it easier to slice and serve.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

DIRECTIONS

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10. **Serving Suggestions and Pairings:** This lasagna is a complete meal on its own, but it pairs wonderfully with a side of garlic bread and a simple green salad. For a full Italian-inspired meal, you could serve it with my [Classic Spaghetti Recipe with Homemade Sauce](#) or my [Instant Pot Lasagna](#).
11. **Storage and Leftover Tips:** Leftovers are fantastic! Store them in an airtight container in the refrigerator for up to 3 days. To reheat, you can microwave individual portions or warm the entire dish in the oven until heated through.
12. **More Recipes You Will Love:** If you're a fan of rich, comforting, and crowd-pleasing meals, you'll want to check out some of these other favorites:
13. For a great one-pan dinner, my [Mexican Chicken and Rice Casserole](#) is always a winner.
14. For a different kind of one-pan comfort food, my [Cajun Chicken Sausage Gumbo](#) is a must-try.
15. If you need to feed a crowd fast, these [Sheet Pan Quesadillas](#) are a lifesaver.
16. **Final Thoughts:** This Loaded Lasagna recipe is a classic for a reason. It's a simple, delicious, and deeply satisfying dish that is perfect for a family dinner. It's a meal that will leave everyone feeling happy, full, and wanting more.
17. If you make this lasagna, I'd love to hear about it! What's your secret ingredient for a perfect homemade lasagna? Let me know in the comments below.

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

Original recipe: <https://chefmaniac.com/loaded-lasagna-a-hearty-cheesy-family-favorite/>