

Maggiano's Copycat Lasagna: The Ultimate Comfort Food

ground beef and Italian sausage



OVEN
375°F

TIME
30 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Meat Sauce: 1 lb ground beef
1 lb Italian sausage, casing removed
1 small yellow onion, finely chopped
3 cloves garlic, minced
1 (28 oz) can crushed tomatoes
2 (6 oz) cans tomato paste
2 (6.5 oz) cans tomato sauce
1/2 cup water
2 tablespoons sugar
2 teaspoons dried basil leaves
1 teaspoon Italian seasoning
Salt and black pepper, to taste

For the Layers: 12 lasagna noodles, cooked al dente and drained
16 oz ricotta cheese
1 large egg
3/4 cup grated Parmesan cheese
1 lb shredded mozzarella cheese

DIRECTIONS

1. Make the : Meat Sauce: In a large skillet or Dutch oven, brown the ground beef, Italian sausage, chopped onion, and minced garlic over medium heat. Cook until the meat is no longer pink and the onions are tender. Drain any excess fat.
2. Simmer the : Sauce: Stir in the crushed tomatoes, tomato paste, tomato sauce, water, sugar, basil, Italian seasoning, salt, and pepper. Bring to a simmer, then reduce the heat to low and let it cook, uncovered, for at least 30 minutes. This is where the magic happens and the flavors deepen, so don't rush it!
3. Prepare the : Ricotta Mixture: In a medium bowl, combine the ricotta cheese, egg, and grated Parmesan cheese. Stir until everything is well-mixed and uniform.
4. Assemble the : Lasagna: Preheat your oven to 375°F (190°C). Lightly grease a 9x13-inch baking dish. Spread a thin layer of meat sauce on the bottom of the dish.
5. Layer : Time: Arrange 4 cooked lasagna noodles over the sauce. Spread half of the ricotta mixture over the noodles, followed by a third of the mozzarella cheese, and then a third of the meat sauce.
6. Repeat: Repeat the layering process once more: 4 noodles, the remaining ricotta mixture, another third of the mozzarella, and another third of the meat sauce.
7. Final : Layer: Top with the last 4 noodles, the remaining meat sauce, and the final layer of mozzarella cheese.

8. Bake: Cover the baking dish tightly with foil and bake for 25 minutes. Then, remove the foil and bake for another 25 minutes, or until the cheese is bubbly and golden brown.
9. Rest: This is the most important step! Let the lasagna rest for at least 15 minutes before slicing and serving. This allows the layers to set, so it doesn't fall apart when you cut into it.

SWAPS & NOTES

Noodles: You can use "no-boil" lasagna noodles to save time. Just follow the package directions, ensuring there is enough liquid in your sauce to properly cook them in the oven.

Meat: If you prefer, you can use all ground beef or all Italian sausage.

For a lighter version, you can substitute the beef and sausage with ground turkey or chicken.

TIPS FOR SUCCESS

Don't Overcook the Noodles: Cook the lasagna noodles to al dente, meaning they still have a slight bite to them.

They will finish cooking in the oven, so you don't want them to be mushy.

Drain the Meat Well: This will prevent your sauce from being greasy.

Rest, Rest, Rest: I can't stress this enough.

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

Original recipe: <https://chefmaniac.com/maggianos-copycat-lasagna-the-ultimate-comfort-food/>