

Restaurant-Style Million Dollar Lasagna at Home

Lasagnes Italiennes à un Million de Dollars



OVEN
375°F

TIME
25 min

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SAVE
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INGREDIENTS

Meat Sauce:

- 1 lb ground beef
- ½ lb Italian sausage
- 1 small onion, chopped
- 3 cloves garlic, minced
- 1 (24 oz) jar marinara sauce
- 2 tablespoons tomato paste
- 1 teaspoon Italian seasoning
- ¼ teaspoon red pepper flakes (optional)

Salt and pepper to taste

Cheese Layer:

- 1 (15 oz) container ricotta cheese
- 1 (8 oz) package cream cheese, softened
- ¼ cup sour cream
- 1 large egg
- ¼ cup grated Parmesan
- 2 cups shredded mozzarella (divided)
- 1 tablespoon fresh parsley, chopped

Other:

- 12 lasagna noodles, cooked al dente
- Extra mozzarella and Parmesan for topping

DIRECTIONS

1. Preheat the Oven: Preheat your oven to 375°F (190°C).
2. Prepare the Meat Sauce: In a large skillet over medium heat, brown the ground beef, Italian sausage, and onion.
3. Drain excess grease.
4. Add garlic and cook for 1 minute until fragrant.
5. Stir in marinara sauce, tomato paste, Italian seasoning, red pepper flakes (if using), salt, and pepper.
6. Simmer for about 10 minutes to allow flavors to develop.
7. Make the Cheese Filling: In a large mixing bowl, combine:
 8. Ricotta
 9. Cream cheese
 10. Sour cream
 11. Egg
 12. Parmesan
 13. 1 cup of mozzarella
 14. Fresh parsley
15. Mix until smooth and creamy.
16. Assemble the Lasagna: Lightly grease a 9x13-inch baking dish.
17. Spread a thin layer of meat sauce on the bottom.
18. Layer as follows:
 19. Lasagna noodles
 20. Cheese mixture
 21. Meat sauce
 22. Sprinkle mozzarella

23. Repeat layers until ingredients are used, finishing with meat sauce and a generous layer of mozzarella and Parmesan on top.
24. Bake: Cover with foil and bake for 25 minutes.
25. Remove foil and bake an additional 15-20 minutes until bubbly and golden on top.

TIPS FOR SUCCESS

Slightly undercook the noodles so they don't become mushy while baking.

Let the lasagna rest before cutting for cleaner slices.

Use freshly grated cheese for the best melt and flavor.

Make it a day ahead - it tastes even better the next day.

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

Original recipe: <https://chefmaniac.com/restaurant-style-million-dollar-lasagna-at-home/>