

## Grandma's Quick Lasagna: The Ultimate Shortcut to Authentic Comfort

We've streamlined the process to make it approachable for even the most novice home cook.



**OVEN**  
**375°F**

**TIME**  
**10 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

The Foundation: 8 lasagna noodles (standard boil-type).

The Meat: 1 pound ground beef (80/20 or 90/10 works great).

Aromatics: 1 onion (chopped) and 2 cloves of garlic (minced).

The Sauce: 2 cups of your favorite marinara sauce.

The Trio of Cheeses: 1 cup ricotta cheese, 2 cups shredded mozzarella, and 1/2 cup grated Parmesan.

Seasoning: Salt and pepper to taste.

### DIRECTIONS

1. Set the Stage: Preheat your oven to 375°F (190°C). While the oven warms up, bring a large pot of salted water to a boil.
2. Prepare the Noodles: Cook the lasagna noodles until they are al dente (slightly firm to the bite). You don't want them mushy, as they will continue to cook and absorb moisture in the oven. Drain them and lay them flat on parchment paper to prevent sticking.
3. Build the Meat Sauce: In a large skillet over medium-high heat, brown the ground beef with the chopped onion and minced garlic. Once the meat is cooked through, drain any excess fat to keep the lasagna from being greasy. Stir in the marinara sauce and bring it to a gentle simmer for about 5 minutes.
4. Create the Cheese Blend: In a large bowl, stir together the ricotta, half of the mozzarella, and the Parmesan. This "triple-threat" cheese mixture ensures that every layer is rich and creamy.
5. Start the Layers: In a 9x13-inch baking dish, spread a thin layer of the meat sauce on the bottom. This prevents the noodles from sticking. Arrange 4 lasagna noodles over the sauce.
6. The Heart of the Dish: Spread half of your ricotta cheese mixture over the noodles, then top with half of the remaining marinara sauce. Repeat the process: add the remaining 4 noodles, the rest of the ricotta mixture, and the remaining sauce.
7. The Golden Topping: Top everything with the remaining mozzarella cheese. This is the layer that will become that iconic, bubbly golden crust we all love.
8. Bake to Perfection: Cover the dish tightly with

aluminum foil and bake for 40 minutes. Then, remove the foil and bake for an additional 15 minutes. You're looking for the cheese to be completely melted and the edges to be bubbling.

## SWAPS & NOTES

**Meat Varieties:** For a deeper flavor, try the "Grandma Special" by mixing the beef with a half-pound of Italian ground sausage.

**Veggie Boost:** Feel free to stir in some chopped celery or bell peppers while browning the beef for extra texture and nutrition.

**Noodle Hack:** You can use "no-boil" noodles to save another 10 minutes, though I find traditional noodles have a better "bite."  
**Herb Freshness:** If you have fresh basil or oregano in the garden, toss a handful into the sauce for a bright, herbal finish.

**Set the Stage** Preheat your oven to 375°F (190°C) .

## TIPS FOR SUCCESS

**Resting is Mandatory:** Resist the urge to cut into it immediately!

Let the lasagna rest for 10-15 minutes after it comes out of the oven.

This allows the layers to set so you get clean slices rather than a "slump" on the plate.

**The "Tented" Foil:** When covering with foil, try to "tent" it slightly so it doesn't touch the cheese.

