

Rich and Cheesy Classic Lasagna Everyone Will Ask You to Make Again

Best Classic Lasagna Recipe (Rich and Cheesy)



OVEN
375°F

TIME
15 to 20 min

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INGREDIENTS

- 12 lasagna noodles
- 1 pound ground beef
- 1 pound Italian sausage
- 1 small onion, diced
- 3 to 4 garlic cloves, minced
- 1 jar marinara sauce or homemade meat sauce
- 1 can crushed tomatoes
- 2 tablespoons tomato paste
- 1 teaspoon Italian seasoning
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 15 ounces ricotta cheese
- 1 large egg
- 1/2 cup grated Parmesan cheese
- 4 cups shredded mozzarella cheese
- 2 tablespoons chopped fresh parsley, plus more for garnish

DIRECTIONS

1. Cook the noodles. Boil the lasagna noodles according to package directions until just al dente. Drain and lay them flat so they do not stick together.
2. Make the meat sauce. In a large skillet or Dutch oven, cook the ground beef, sausage, and onion over medium heat until browned. Add the garlic and cook for another minute. Stir in the marinara sauce, crushed tomatoes, tomato paste, Italian seasoning, salt, and pepper. Simmer for 15 to 20 minutes.
3. Mix the cheese layer. In a bowl, combine ricotta, egg, Parmesan, parsley, and 1 cup of the mozzarella. Stir until smooth and evenly mixed.
4. Assemble the lasagna. Spread a thin layer of sauce on the bottom of a 9x13-inch baking dish. Add a layer of noodles, then cheese mixture, then meat sauce. Repeat the layers until everything is used, finishing with sauce on top.
5. Add the final cheese topping. Sprinkle the remaining mozzarella over the top layer.
6. Bake. Cover with foil and bake at 375°F for 25 minutes. Remove the foil and bake another 20 to 25 minutes until hot and bubbly.
7. Rest before slicing. Let the lasagna sit for 10 to 15 minutes before cutting. This helps the layers hold together beautifully.

SWAPS & NOTES

Ricotta is the classic choice here, but cottage cheese works if that is what you have on hand.

Ground turkey can be swapped in for beef if you want a lighter option, and you can use all beef or all sausage depending on your preference.

If you like a little heat, add red pepper flakes to the sauce.

Oven-ready noodles can save time, though I still love the texture

of traditionally boiled noodles.

TIPS FOR SUCCESS

Even a short simmer helps deepen the flavor and makes the finished lasagna taste more homemade.

Be careful not to overcook the noodles since they will continue softening in the oven.

And most importantly, let the lasagna rest before serving.

That small wait makes a huge difference in clean slices.

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

Original recipe: <https://chefmaniac.com/rich-and-cheesy-classic-lasagna-everyone-will-ask-you-to-make-again/>