

From: Creamette Box

Serves: 8 to 10

Feb 1994

Ingredients

1/2 lb. Lasagna, uncooked
1 lb. bulk Italian sausage
1/2 lb. ground beef
1 cup chopped onion
2 cloves garlic, minced

1 (28-oz) can tomatoes, cut up (undrained)
2 (6-oz) cans tomato paste
2 tsp. sugar
2 tsp. salt
1-1/2 tsp basil leaves

(over)

Directions

Prepare lasagna according to package directions; drain. In large skillet, combine Italian sausage, ground beef, onion and garlic. Cook until sausage is no longer pink and onion is tender, drain. Stir in next 7 ingredients. Bring to boil. Reduce heat; simmer 20 minutes. In medium bowl, blend ricotta, egg, parsley, and salt. Spoon 1-1/2 cups meat sauce into a 13"x9" baking dish. Layer 1/3 each lasagna, remaining meat sauce, ricotta mixture, olives, mozzarella cheese and Parmesan cheese. Repeat layers.

(over)

Casseroles

Italian Lasagna (cont.)

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Ingredients

1/2 tsp. fennel seed

1/4 tsp. pepper

1 (15-oz) container ricotta cheese

1 egg, beaten

1 tbl. parsley flakes

1 tbl. salt

1 cup sliced pitted ripe olives

4 cups (1 lb.) shredded mozzarella cheese

3/4 cup grated Parmesan cheese

Directions

Cover the disk with foil. Bake in a 375 F oven for 25 minutes. Uncover; bake until hot; about 20 minutes longer.

Let stand 10 minutes before cutting.

Refrigerate leftovers