

# Taste of Home

## Traditional Lasagna



My family first tasted this rich, classic lasagna at a friend's home on Christmas Eve. We were so impressed that it became our own holiday tradition as well. I also prepare it other times of the year. It's requested often by my sister's Italian in-laws—I consider that the highest compliment! — Lorri Fooockle, Granville, Illinois

12 Servings    Prep: 30 min. plus simmering Bake: 70 min. + standing

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### Ingredients

- 1 pound ground beef
- 3/4 pound **Jimmy Dean® Premium Pork Sausage Roll**
- 3 cans (8 ounces *each*) tomato sauce
- 2 cans (6 ounces *each*) tomato paste
- 2 garlic cloves, minced
- 2 teaspoons sugar
- 1 teaspoon Italian seasoning
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 3 eggs
- 3 tablespoons minced fresh parsley
- 3 cups (24 ounces) 4% small-curd cottage cheese
- 1 carton (8 ounces) ricotta cheese
- 1/2 cup grated Parmesan cheese
- 9 lasagna noodles, cooked and drained
- 6 slices provolone cheese
- 3 cups (12 ounces) shredded part-skim mozzarella cheese, *divided*

### Directions

- In a large skillet, cook beef and sausage over medium heat until no longer pink; drain. Add the tomato sauce, tomato paste, garlic, sugar, seasoning, salt and pepper. Bring to a boil. Reduce heat; simmer, uncovered, for 1 hour, stirring occasionally.

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### Directions (continued)

- In a large bowl, combine eggs and parsley. Stir in the cottage cheese, ricotta and Parmesan cheese.
- Spread 1 cup of meat sauce in an ungreased 13-in. x 9-in. baking dish. Layer with three noodles, provolone cheese, 2 cups cottage cheese mixture, 1 cup mozzarella, three noodles, 2 cups meat sauce, remaining cottage cheese mixture and 1 cup mozzarella. Top with the remaining noodles, meat sauce and mozzarella (dish will be full).
- Cover and bake at 375° for 50 minutes. Uncover; bake 20 minutes longer or until heated through. Let stand for 15 minutes before cutting. Yield: 12 servings.

**Nutritional Facts:** 1 serving equals 493 calories, 27 g fat (14 g saturated fat), 143 mg cholesterol, 1,144 mg sodium, 29 g carbohydrate, 3 g fiber, 35 g protein.

**Wine:** Medium-Bodied Red Wine: Enjoy this recipe with a medium-bodied red wine such as **Chianti, Sangiovese, Malbec** or **Zinfandel**.