

# Freezer Lasagna

12 servings 2 hours

*Uses no boil noodles!*

## Ingredients

- 1 small onion, diced
- 1 Tbsp olive oil
- 1 tsp minced garlic
- 1.5 lbs ground meat *(can use ground pork, beef, or a combination of both)*
- 28-32 oz spaghetti sauce
- 15 oz whole milk ricotta or cottage cheese
- 1 egg
- 1 cup grated parmesan cheese
- salt, pepper, & dried Italian herbs to taste
- 10 oz box oven ready lasagna noodles
- 4 c mozzarella cheese

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## Directions

1. Preheat oven to 400.
2. Add olive oil to dutch oven. Place on stovetop over medium high heat.
3. Once oil is hot, add diced onion, cooking until translucent.
4. Stir in minced garlic. Cook for 30 seconds, just until fragrant.
5. Add ground meat and brown.
6. Drain off excess fat from meat and stir in spaghetti sauce. Remove from heat and set aside.
7. In a separate bowl, combine ricotta/cottage cheese, egg, parmesan, salt, pepper and herbs. Stir gently to combine. Set aside.
8. Begin to layer your lasagna. Begin with a thin layer of meat sauce in the bottom of a 9x13 pan.
9. Next add a layer of lasagna noodles evenly in pan.
10. Top with a thin layer of ricotta cheese mixture, spreading evenly across noodles.
11. Add a layer of meat sauce, spreading evenly.
12. Sprinkle a handful of mozzarella cheese evenly over sauce.
13. Repeat layers (steps 9-12) until you have used all ingredients. Be sure to end with a layer of mozzarella cheese.
14. Bake lasagna, covered with foil, for around one hour (or until knife inserted in center comes out hot).
15. Bake an additional 5 minutes uncovered, melting top layer of cheese.
16. Allow lasagna to sit for 15 minutes before serving.

## Notes

*This is a great freezer meal! Complete steps 2-13. Then cover with a layer of plastic wrap and foil before freezing. When ready to eat, thaw lasagna in fridge overnight and then complete steps 1, 14, 15, 16.*