

Lasagna with Meat Sauce

- 1/2 pound Lasagne pasta
- 2 pounds Hot Italian sausage
- 84 ounces San Marzano Tomatoes
- 1 Yellow onion, diced
- 5 cloves Garlic, minced
- 1 teaspoon Fresh basil
- 1 teaspoon Fresh oregano
- 1 teaspoon Fresh thyme
- 1 pound Mozzarella cheese, grated
- 1 pound Ricotta cheese

Method

Brown the sausage. Just before it's done, add the onions and garlic. Add the tomatoes, herbs and salt. Simmer for about 1.5 hours.

15 minutes before the sauce is done simmering, put the pasta in the casserole dish with some hot tap water and pre-heat the oven to 350.

Remove the pasta from the dish, drain and dry the dish.

Start with a thin layer of sauce on the bottom of the dish. Add a layer of pasta, then a layer of ricotta, then a layer of mozzarella. Add another layer of pasta, then sauce, then the two cheeses.

Cook, tented in foil, for 45 minutes. Remove foil and cook for an additional 10 minutes.



Servings/Yield

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