

## **LASAGNA II**

1/3 C. water	1/2 lb. Italian sausage (hot)
1 tsp. oregano	1/2 C. chopped onions
1/2 tsp. pepper	1 (1lb.) can stewed tomatoes
1/2 lb lasagna noodles	1 (6oz.) can tomato paste
1/2 C. grated cheese	1/8 tsp. garlic powder
1 lb. ground beef	1 (6oz.) pkg. sliced moz- zarella cheese
1/2 lb. Velveeta cheese, sliced thin	

Preheat oven to 350° F. Brown meat together, removing Italian sausage from casing or skin. Drain grease. Add onion, cook until tender. Stir in tomatoes, tomato paste, water, garlic and seasonings. Cover and simmer 30 minutes. After cooking lasagna noodles according to box directions, layer noodle, meat sauce, Mozzarella and Velveeta cheeses. Repeat layers. Bake at 350° F for 30 minutes. Let set 10–15 minutes before serving.

*Mary Ann Morrison*

