



For the Tomato Sauce:

1 pound ground pork
2 tablespoons olive oil
2 onions chopped
2 garlic cloves minced
2 cans whole tomatoes (28-fl-oz each)
1 tablespoon basil
salt and pepper to taste

For the Ricotta Cheese Mixture:

1 container ricotta cheese (15-oz)
2 tablespoons parsley chopped
2 tablespoons Parmesan cheese grated
1 teaspoon basil
1/2 teaspoon garlic powder

For the Lasagna:

15 lasagna noodles
2 cups mozzarella cheese grated

For the Tomato Sauce:

In a skillet over medium heat cook the ground pork breaking it up with a wooden spoon until no pink remains and the pork is completely cooked through. Set aside.

In a sauce pan heat the olive oil over medium-high heat. Add the onion and sauté for 5 minutes. Add in garlic and tomatoes. Stir and bring to a boil.

Once the sauce is boiling turn the heat down to a simmer. Cook stirring every few minutes for 15 minutes or until thickened.

Remove the pot from the heat. Using a potato masher mash up the tomatoes. Stir in cooked pork, basil, salt and pepper. Set aside.

For the Ricotta Mixture:

In a bowl combine ricotta cheese, parsley, Parmesan cheese, basil, and garlic powder. Set aside.

To Assemble the Lasagna:

Spread 1 cup of tomato sauce into the bottom of a 12-inch baking dish.

Top with 4-5 lasagna noodles.

Spread half of the ricotta cheese mixture over the noodles and sprinkle 1 cup of mozzarella cheese over top.

Spread 1 cup of tomato sauce over the mozzarella cheese. Top with 4-5 lasagna noodles. Spread the remaining ricotta cheese mixture over the noodles.

Place the last 4-5 lasagna noodles on top and completely cover with the remaining tomato sauce. Sprinkle the remaining mozzarella cheese over top.

Bake uncovered in a 350°F oven for 40-45 minutes or until the noodles are tender.

Let cool for 15 minutes before cutting.

Serve