

Lasagna with Homemade Tomato Sauce



Servings: 10

For the Tomato Sauce:

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

For the Ricotta Mixture:

*1 container ricotta cheese (15-oz)
2 tablespoons parsley, fresh or dried
2 tablespoons Parmesan cheese, grated
1 teaspoon basil, fresh or dried
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 longer pink and completely cooked through. Set aside.

In a sauce pan heat the olive oil. 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 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 mixture

Per Serving (excluding unknown items): 753 Calories; 24g Fat (28.5% calories from fat); 33g Protein; 100g Carbohydrate; 4g Dietary Fiber; 66mg Cholesterol; 171mg Sodium. Exchanges: 6 1/2 Grain(Starch); 2 Lean Meat; 1/2 Vegetable; 3 Fat.

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