

# LASAGNA

## Ingredients

- ▶ Adobo
- ▶ Sazón con azafrán
- ▶ Oregano
- ▶ 2 lbs. Ground Beef
- ▶ 30 oz. Ricotta
- ▶ 24 oz. finely shredded mozzarella
- ▶ 1 box lasagna noodles
- ▶ 45 oz. Prego Meat flavored sauce
- ▶ 2 tbs butter
- ▶ 1 egg
- ▶ Italian seasoning



## Meat sauce

Heat the ground beef in a medium pot until completely browned. Drain the oil from the meat. I usually pour it into a colander. Return the meat to the pot and add adobo, ½ packet of sazón, oregano and the pasta sauce. Let simmer for 20 minutes.

## Noodles

Set a large pot of water to boil. Add a couple tablespoons of butter. Cook the lasagna noodles for about 12 minutes or until a fork can pierce a noodle without too much work. Remove the noodles from the water.

## Ricotta

Mix the full 30 oz of ricotta in a bowl with adobo, a whole raw egg and Italian seasoning.

## Constructing the Lasagna

Put a layer of meat sauce at the bottom of the pan (this prevents the noodles from sticking to the pan) spread a layer of noodles on top of the meat sauce (try to not overlap the noodles). Spread some of the ricotta mixture (not too much) on top of the noodles. Add a layer of meat sauce and then mozzarella. Layer the noodles, ricotta, meat sauce and mozzarella three more times. Finally put the last layer of noodles on top with the remaining meat sauce and then a thick layer of mozzarella.

Bake uncovered at 350\* for 40 minutes until golden brown.

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