



## Three Cheese Beef Lasagna



This recipe calls for:

### Traditional Sauce

### Meat Sauce

Prep time

**20 minutes**

Cook time

**45 minutes**

Servings

**4**

### Ingredients

- 1 lb. ground beef
- 1 jar RAGÚ® Old World Style® Traditional Sauce
- 1 container (15 oz.) part-skim Ricotta cheese
- 2 cups shredded part-skim Mozzarella cheese
- 1/2 cup grated Parmesan cheese, divided
- 2 eggs
- 12 lasagna noodles, cooked and drained

## Instructions

1. Preheat oven to 375°F. Brown ground beef in 12-inch skillet; drain. Stir in sauce; heat through.
2. Combine ricotta cheese, mozzarella cheese, 1/4 cup Parmesan cheese and eggs in large bowl; set aside.
3. Evenly spread 1 cup meat sauce in 13 x 9-inch baking dish. Layer 4 lasagna noodles, then 1 cup meat sauce and 1/2 of the ricotta cheese mixture; repeat. Top with remaining 4 noodles and sauce. Cover with aluminum foil and bake 30 minutes. Remove foil and sprinkle with remaining 1/4 cup Parmesan cheese. Bake uncovered an additional 5 minutes. Let stand 10 minutes before serving.

**Tip:** If you're really cookin' like a mother, double the recipe and layer that lasagna up high.