

## **Best Messy Lasagna**

### **Ingredients**

- 1 ½ pounds ground beef
- 1 large sweet onion, chopped
- 1 tablespoon chopped, fresh garlic, divided
- 2 large eggs
- 1 24-ounce container small curd cottage cheese
- 1 cup grated or shredded Parmesan cheese
- 1 tablespoon Italian seasoning, divided
- 1 15-ounce can diced tomatoes
- 2 6-ounce cans tomato paste
- 1 24-ounce jar Barilla Roasted Garlic sauce, or your preferred spaghetti sauce
- 1 package of oven-ready (pre-cooked) lasagna noodles
- 2 8-ounce packages shredded Sargento 6 Cheese Italian cheese
- Salt and pepper

### **Directions**

1. In a large bowl, beat eggs. Add cottage cheese, 1½ teaspoons garlic, 1½ teaspoons Italian seasoning, and Parmesan. Mix well with a spoon. Set aside.
2. In a large skillet, brown ground beef with onion on low-medium heat till onion

is transparent; salt and pepper to taste. Drain and return to stove on low heat.

3. Add diced tomatoes, remaining 1½ teaspoons garlic, tomato paste, jar of spaghetti sauce and remaining 1½ teaspoons Italian seasoning to meat mixture in skillet and simmer on low heat for 20 minutes.
4. Cover bottom of baking pan (15 x 9 x 2 inches) with oven-ready lasagna noodles; noodles can be cut or broken for extra pieces to completely cover bottom.
5. Evenly spread half of the cottage cheese mixture atop noodles.
6. Evenly spread 1/3 of the shredded Italian cheese (appx. 5 ounces) atop cottage cheese layer.
7. Evenly spread half of the meat mixture atop shredded cheese layer.
8. Create another layer of noodles on top of meat layer.
9. Evenly spread remaining cottage cheese mix atop noodles.
10. Evenly spread half of remaining shredded cheese (appx. 5 ounces) atop cottage cheese layer.
11. Evenly spread remaining meat mixture atop shredded cheese layer.
12. Evenly spread remaining shredded cheese atop meat layer.
13. Bake at 350 degrees for 40-45 minutes.
14. Let stand for at 15-20 minutes uncovered before cutting.

*Submitted by Deborah Whipp*