



# Lasagna Recipe - 2026

## Ingredients:

1 lb. Ground Beef (Please use 80% lean)	64 oz. Spaghetti Sauce (No peppers or mushrooms) * Choose one of the following approved sauces: Bertolli Olive Oil (preferred sauce), Classico Tomato & Basil, Newman's Own Marinara
14.5 oz Can of Diced Tomatoes with Italian Seasoning such as Basil, Garlic and Onion.	12 Lasagna Noodles (16 oz box will contain 12 noodles). <b>DO NOT use No-Boil Noodles</b>
1 Tbs. Sugar	2 Eggs
8 oz. Parmesan Cheese, Divided	15 oz. Whole Ricotta Cheese
2 Tbs. Parsley	4 Cups (16 oz) Mozzarella Cheese, Shredded
1 Tsp. Basil	

**Meat Sauce:** In a 5-quart Dutch Oven, cook ground beef until browned. Drain liquid/fat from ground beef. Add sauce, diced tomatoes and sugar. Heat mixture to boiling, stirring occasionally. Reduce heat to low, cover and simmer 30 minutes, stirring occasionally. Meanwhile, cook lasagna noodles al dente; drain well in colander. If you add a drop of oil to the water, the noodles will not stick together after you drain them.

**Filling:** In a medium bowl, combine eggs,  $\frac{3}{4}$  cup (6 oz) Parmesan cheese, Ricotta cheese, Parsley and Basil.

**In the Lasagna Pan Provided:** Spread enough meat sauce to cover the bottom of the pan. (If possible, spoon sauce out of pan so that just sauce and very little meat is used in doing this step.) Layer with four noodles topped with  $\frac{1}{2}$  Ricotta mixture, then  $\frac{1}{3}$  meat sauce, and  $\frac{1}{3}$  Mozzarella cheese, sprinkled evenly. Repeat. Top off with the last 4 noodles, remaining meat sauce, Mozzarella and Parmesan cheese. **Caution: use baking sheet to support pan provided.**

**\*\*\*PLEASE FOLLOW THIS RECIPE AND USE THE PAN PROVIDED \*\*\***

**\*It is imperative to follow this recipe for the safety of our guests with allergies & to offer a consistent product.\***

**We will not be able to use any lasagna that has not followed this recipe exactly.**

**[Extra pans and recipes can be picked up in the church gathering space] [Pans =  $\frac{1}{2}$  Steam pans approx. 10 x 12 x 3 inches]**

## Important Notes: *Please*

→ Bring Lasagna **unfrozen and warm** for same day serving. There is no open space available to cook on site.



## Lasagna Recipe - 2026

- Follow this recipe exactly and use the pan provided. Pans can be picked up in the church gathering space or the parish office.
- Drop-off is in Room #2 – behind the Parish Center next to the children's playground. Follow the "Food Drop-Off" signs. Parking spaces are reserved in front of the Bocce courts.

### Drop Off Times (circle one)

**Thursday** (12pm to 7pm) (3pm to 5pm) (5pm to 7pm) Your preferred time: \_\_\_\_\_

**Friday** (10am to 3pm) (3pm to 5 pm) (5pm to 7pm) Your preferred time: \_\_\_\_\_

**Saturday** (10am to 12pm) (12pm to 3pm) Your preferred time: \_\_\_\_\_