



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: *Bertolli Olive Oil & Garlic (preferred sauce), Classico Tomato & Basil, Newman's Own Marinara*
- 1 - 14.5 oz. Can of Diced Tomatoes with Italian seasoning such as Basil, Garlic & Onion
- 1 tbsp. Sugar
- 12 Lasagna Noodles (16 oz. box will contain this many), **DO NOT** USE NO-BOIL NOODLES
- 2 Eggs
- 8 oz. Parmesan Cheese, divided
- 15 oz. Whole Ricotta Cheese
- 2 tbsp. Parsley
- 1 tsp. Basil
- 4 cups (16 oz.) Mozzarella Cheese, shredded



MEAT SAUCE: In a 5-quart Dutch oven, cook beef until browned. Drain liquid/fat from beef. Add sauce, diced tomatoes and sugar. Heat mixture to boiling, stirring occasionally. Reduce heat to low, cover and simmer for 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, ¾ cup (6 oz.) Parmesan cheese, ricotta cheese, parsley and basil.

IN THE LASAGNA PAN PROVIDED spread enough meat sauce to lightly cover bottom of 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 ½ ricotta mixture, then ⅓ meat sauce, and ⅓ mozzarella sprinkled evenly. Repeat. Top off with last 4 noodles, remaining meat sauce, mozzarella, and Parmesan cheese. **Caution use baking sheet to support pan provided.**

SPRAY FOIL WITH NONSTICK COOKING SPRAY AND COVER. Bake at 375°F for 45 minutes; uncover and bake 12 minutes longer. Please check to ensure no burning. **IMPORTANT:** Before you re-cover the lasagna spray the foil with more nonstick cooking spray. This keeps cheese from sticking to foil when we uncover it to serve at the festival. Cut the piece of foil and wrap around the whole pan, fold and secure it to the bottom of the pan.

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

(Extra pans and recipes can be picked up in the Church lobby) (Pans = 1/2 Steam pans approx. 10 x 12 x 3 inches)

** 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

IMPORTANT NOTES – PLEASE:

- Bring **unfrozen and warm** for serving the same day. There is no available oven space to cook on site.
- Follow this recipe exactly and use the pan provided (pans can be picked up in the church lobby or church office) (Pans = 1/2 Steam pans approx. 10 x 12 x 3 inches)
- 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: _____