

CopyCat Olive Garden Lasagna Classico

Ingredients

Meat Sauce:

3 tablespoons Olive Oil
1 Onion, chopped
2 clove Garlic, minced
8 ounces Italian Sausage
12 ounces Ground Beef
2 28-ounce cans Crushed Tomatoes
1/4 teaspoon dry Oregano
1/4 teaspoon dry Basil
Salt and freshly ground Black Pepper, to taste

Cheese Sauce:

2 pound container Whole Milk Ricotta Cheese
1 cup Mozzarella Cheese, shredded
1/2 cup Romano Cheese, grated
1 tablespoon fresh Parsley, chopped
1 tablespoon fresh Oregano, chopped
1 Egg, beaten
1/4 teaspoon Salt
1/8 teaspoon freshly ground Black Pepper

Assemble:

Lasagna Pan or Baking Dish:

Cooking Spray

12 Cooked (according to package instructions) or No-Boil Lasagna Noodles

1 1/2 cups Mozzarella Cheese, shredded

Aluminum Foil

Directions

Cook your lasagna noodles according to package instructions if

not using no-boil noodles.

Spray a lasagna pan or baking dish with the cooking spray.

Place about 1 cup of the meat sauce in the bottom of the pan and spread evenly.

Overlap 3 lasagna noodles on top of the meat sauce.

Place about 1 cup of the cheese sauce over the noodles and carefully spread evenly.

Repeat layers exactly with another cup meat sauce, 3 lasagna noodles and another cup cheese sauce.

Repeat layers exactly AGAIN with another cup meat sauce, 3 lasagna noodles and another cup cheese sauce.

End with a last layer of 3 lasagna noodles and 1 cup layer of meat sauce. No cheese sauce.

Top with a layer of mozzarella ONLY (that will get nice and brown, crusty and bubbly.) Spread evenly.

Coat aluminum foil with cooking spray to prevent cheese from sticking. Place foil on pan.

Preheat oven to 325°F. Place lasagna in oven and cook for 45 – 60 minutes.

Turn oven off and open door. Let lasagna set in warm oven for 30 minutes.

Cut into pieces and enjoy.