

Lasagna Napoli

1/4 c. dried onions* or 1 small onion finely diced
1/2 tsp. dried garlic granules* or 1 clove garlic chopped
1 pound hamburger
4 ounces fresh mushrooms sliced (optional)
1 (8 oz.) can tomato sauce
1 (6 oz.) can tomato paste
3/4 c. water
1 tsp. oregano*
2 tsp. salt*
1 eggs
1 (10 oz.) package spinach, chopped (frozen can be substituted but must be thawed and squeezed dry)
1 1/2 c. small curd cottage cheese
1/3 c. grated Parmesan cheese*
1 (8 oz.) package of American cheese slices
12 oz. lasagna noodles

Brown the onion, garlic and beef. Blend in the mushrooms, tomato sauce, tomato paste, 1 tsp. salt, oregano and water. Simmer for 15 minutes.

Meanwhile, cook the pasta in a large pot of boiling water, with a dash of salt added, for 15 minutes. Drain carefully and keep in pot.

In a bowl mix the spinach, 1 egg, cottage cheese, Parmesan cheese and 1 tsp salt.

In a 13 x 9 inch pan place half the meat sauce and spread out. Cover with half the noodle, they will be overlapping. Spread all the cottage cheese mixture over the noodles. Lay the second half of the noodles, overlapping as you go. Spoon the remaining meat mixture over the top.

Place in the oven and bake for 45 minutes.

Unwrap cheese slices and lay over the top of the lasagna, try to cover most of the top cutting cheese pieces if necessary.

Return to the oven and bake an additional 15 minutes.

This will feed a good size family of 6. It may be cut in half and baked in an 8 x 8 inch pan. If you make the whole recipe once baked it can be cut into portions and frozen for up to 2 months. Just reheat in the oven or microwave!

