

## Lasagna with Creamy Ricotta Cheese

Prep Time: 30 min | Cook Time | Cook Time: 30 min | Cook Time | Servings: 30 min | Cook Time

### Ingredients

- Meat Sauce:
- 2 tbsp olive oil
- 1 medium onion, finely chopped
- 2 garlic cloves, minced
- 500g ground beef or turkey
- 400g canned crushed tomatoes
- 2 tbsp tomato paste
- 1 tsp dried oregano, 1 tsp dried basil
- Salt and black pepper to taste
- Ricotta Filling:
- 2 cups ricotta cheese
- 1 large egg
- 1/2 cup grated Parmesan
- 1 tsp salt, 1/4 tsp nutmeg (optional)
- 2 tbsp chopped parsley
- For Layering:
- 9-12 lasagna sheets
- 2 cups shredded mozzarella
- 1/2 cup grated Parmesan

### Instructions:

1. Heat oil, sauté onion and garlic, add beef and brown
2. Add tomatoes, paste, herbs, simmer 25 min
3. Mix ricotta with egg, Parmesan, salt, nutmeg, parsley
4. Preheat oven to 180°C (350°F). Layer sauce, noodles, ricotta, mozzarella. Repeat
5. Lasagna with Creamy Ricotta Cheese
6. Bake 30 min covered + 15 min uncovered. Let rest before slicing

7. Serving Suggestions

8. Serve with garlic bread, a fresh salad, and a glass of red wine

9. Storage Tips

10. Refrigerate up to 4 days. Freeze in airtight containers up to 3 months

11. Watch the Recipe

12. <https://www.youtube.com/watch?v=EFr3nIRY2mc>

**Notes**

- Serve warm with love. Great for gatherings or weeknight meals.

**Estimated Nutrition (per serving):**

Calories: 170 kcal

Protein: 12g

Fat: 13g

Carbs: 0g



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