

# **THREE CHEESE BEEF LASAGNA!!!**

## **INGREDIENTS**

1 lb. ground beef

1 jar RAGÚ® Old World Style® Traditional Sauce

1 container (15 oz.) part-skim Ricotta cheese

2 cups shredded part-skim Mozzarella cheese

1/2 cup grated Parmesan cheese, divided

2 eggs

12 lasagna noodles, cooked and drained.

**TURN TO THE NEXT PAGE TO SEE DIRECTIONS**

## **INSTRUCTIONS**

Preheat oven to 375°F. Brown ground beef in 12-inch skillet;

drain. Stir in sauce; heat through. Combine ricotta cheese, mozzarella cheese, 1/4 cup Parmesan cheese and eggs in large bowl; set aside. Evenly spread 1 cup meat sauce in 13 x 9-inch baking dish. Layer 4 lasagna noodles, then 1 cup meat sauce and 1/2 of the ricotta cheese mixture; repeat. Top with remaining 4 noodles and sauce. Cover with aluminum foil and bake 30 minutes. Remove foil and sprinkle with remaining 1/4 cup Parmesan cheese. Bake uncovered an additional 5 minutes. Let stand 10 minutes before serving.