



# Deep Dish Meat Lasagna

Makes: 8 servings

Prep Time: 55 minutes Bake Time: 35 minutes

Total Time: 1 hour 30 minutes

## Meat Sauce:

- 2 pounds lean ground beef
- 1 pound Italian sausage, casings removed and crumbled
- 1 28-ounce can diced tomatoes
- 1 cup tomato paste
- 3 tbsp packed brown sugar
- 1 tbsp chopped fresh basil
- 1 & 1/2 tsp Kosher salt
- 1 tsp dried oregano

## Cheese Filling:

- 2 large eggs, lightly beaten
- 4 cups ricotta cheese
- 3/4 cups freshly grated Parmesan cheese
- 1 tbsp chopped fresh basil
- 1 tsp Kosher salt

## Assembly:

- 12 no-boil lasagna noodles
- 3 cups shredded mozzarella cheese, divided in half
- 1/4 cup freshly grated Parmesan cheese, for topping

Preheat the oven to 375°F. Coat a 13 x 9-inch baking dish with non-stick cooking spray.

For the sauce, in a large skillet, brown beef and sausage over medium-high heat. Drain and return to pan, adding diced tomatoes with their juice, tomato paste, brown sugar, basil, salt and oregano. Bring to a boil and then turn down to low, simmering for 30 minutes.

For the cheese filling, in a medium bowl, whisk eggs, ricotta, Parmesan, basil and salt.

To assemble, spread 1 1/2 cups of meat sauce in the prepared dish. Top with 4 noodles, 1/2 of the ricotta mixture, 1 1/2 cups mozzarella and 1 1/2 cups meat sauce. Top with 4 more noodles, remaining ricotta and remaining mozzarella. Place 4 remaining noodles on top, cover with remaining meat sauce and sprinkle with Parmesan cheese. Bake uncovered for 35 minutes.

**Chef's Note:**

If you like a crispy topping, at the end of the cook time, sprinkle 1/4 cup grated parmesan cheese on top and broil for 1-2 minutes. Watch it carefully so that it doesn't burn.