

Main

Insanely Delicious Lasagna



Ready in **45 minutes**

Serves **6-8**

Ingredients

- 6-9 Lasagna noodles
- 2 Tbsp olive oil
- 1 cup diced purple onion
- 5 cloves of garlic, minced
- 1 lb. 80/20 hamburger
- 1 lb. Italian Sausage
- 2 tsp seasoned salt
- 1 Tbsp Worcestershire sauce
- 1 Tbsp fresh oregano or ½ tsp dried
- 1 tsp fresh rosemary or ½ tsp dried
- 4 cups spinach
- ¼ C Italian parsley or cilantro, divided
- 1 cup cottage cheese
- 4 cups of your favorite spaghetti sauce
- 8 oz cream cheese
- 1 cup parmesan cheese
- 2 cups total of Monterey Jack and Cheddar Cheese

Preparation

Preheat oven to 350 degrees

1. Cook the noodles as directed, drain and set aside.
2. Add 2 Tbsp of olive oil to a large pan and onions and garlic. Saute till onions are translucent.
3. Add sausage and hamburger. Cook for about 10 minutes.
4. Add seasoned salt, Worcestershire sauce, Italian parsley, oregano, rosemary, spinach, and Italian parsley. Stir well.

5. Once spinach is cooked down, Add 1 cup of cottage cheese, stir well.
6. Add 4 cups of spaghetti sauce .
7. Layer noodles, sauce mixture, cream cheese 3x. Cream cheese on the first two layers.
8. Top with parmesan and mixed cheese.
9. Bake for 30 minutes. Cool before eating. Garnish with remaining Italian parsley or cilantro

Tips

You don't have to use 9 noodles, I do because I like my lasagna thick. Use a large enough casserole dish so that all of the ingredients fit without spilling over in the oven.

Spiritual Message from this recipe

I love this recipe because you can build on the standard ingredients and change it around to add variety. Next time replace spinach with zucchini, or use mozzarella cheese instead of parmesan. You can tailor it to make it perfect for you, just like your life.