

Lasagna without Ricotta or Cottage Cheese

1/2 lb. lasagna noodles (don't use the pre-baked noodles but the ones you have to boil)

1 lb. ground beef

1 medium red onion, chopped

2 (15-oz.) cans tomato sauce

1 teaspoon Italian Seasoning

1 teaspoon salt

1/4 teaspoon pepper

2 cups cheddar cheese

1 egg, beaten

1 tablespoon parsley

2 cups mozzarella cheese

1/4 cup grated Parmesan cheese

Preheat oven to 350° F. and grease a 13 x 9-inch pan.

Combine beef and onion in skillet and brown. Drain well. Stir in tomato sauce, Italian seasoning, salt, and pepper. Simmer for 20 minutes on low. In separate bowl beat egg with parsley.

In greased 13 x 9 inch pan, layer 1/3 each of noodles, meat sauce, egg mixture, and both cheeses. Repeat layers and top with Parmesan.

Bake at 350 for 40-50 minutes. Let stand 10 minutes before cutting.

(Can also add any other spices such as oregano and basil if you like)