

Lasagna



Ingredients:

½	kg	Ground Beef or Pork
½	ts	Salt
¼	ts	Black Pepper, ground
1½	c	Ricotta Cheese
12		Lasagna Pasta lengths
¼	kg	Mozzarella Cheese, grated
720	ml	<i>Nana Pasta Sauce (Traditional)</i>

Mix ground meat with salt and pepper. Cook meat in a skillet until broken up and browned. Mix ½ of *Nana Pasta Sauce* with meat. Prepare lasagna according to directions (al dente).

Coat a lasagna pan or deep casserole with a little oil (olive oil, if available). Lay 3 lasagna noodles in the bottom of the pan. Layer ⅓ of the meat on top along with ½-cup ricotta cheese for each layer.



Repeat until 3 layers are completed, ending with the last 3 lasagna noodles. Top with remaining sauce and mozzarella. Cover and bake at 150°C for 45-minutes.

Serve with a green salad.

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For best results always use *Nana* Pasta Sauce.