

LASAGNA

When it comes to comfort foods, it's hard to beat lasagna! I especially like this recipe because you do not cook the noodles first. Lasagna is also one of those special foods that often taste even better as leftovers!

1 lb. (16 oz.) Lasagna Noodles
30 oz. Spaghetti or Marinara Sauce
1 1/2 cups Water
16 oz. Cottage Cheese
3 Mild Italian Sausages, skinned, browned, and crumbled
6 cups shredded Mozzarella Cheese (24 oz.)
1/2 cup Parmesan Cheese
1/2 teaspoon Salt
1/2 teaspoon Pepper
4 oz. Chopped Spinach, thawed and squeezed dry

Make your sauce (or if you're really lazy, open up your 30 oz. jar of sauce) and add the 1 1/2 cups water. Mix together the Cottage Cheese, Parmesan Cheese, Spinach, Salt and Pepper and mix well.

Divide the mozzarella into fourths, the sausage into thirds, and the cottage cheese mixture in half.

Using a soup ladle, put 2 scoops of sauce/water mixture in the bottom of an un-greased 9" by 13" pan. Place a layer of noodles in the pan, 3 long and 3/4 of a noodle the short way. Place another scoop of sauce on top of the noodles to moisten.

Put 1 1/2 cup of mozzarella and 1/3 of the sausage in pan evenly, then add another layer of noodles, but this time with the short noodle on the other side. Moisten noodles with another scoop of sauce, and add 1/2 of the cottage cheese mixture in small globs, as evenly as possible. Place another layer of noodles, press down mixture, and moisten noodles, and add another 1 1/2 cup mozzarella, and so on. When you are done with noodles, pour on all remaining sauce, and sprinkle the last 1 1/2 cup of cheese on top.

Bake covered at 350 for 1 hour. Remove cover and bake an additional 15 minutes. Allow to cool for 15 minutes before serving.

Day Before: 350 degrees for 45 minutes, covered.

Next Day: bring to room temperature. Cook at 350 degrees for 45 min, then 15 min Uncovered.

If cut into 12 pieces, 1 serving = 425 cal