

# Lasagna

9 lasagna noodles, cooked and drained according to package directions

1 pound ground beef or Italian sausage, cooked, browned, & drained of fat

2 cans (15 1/2 oz each) pasta sauce

1 teaspoon dried oregano, crushed

3 cups ricotta cheese

2 eggs, optional

Grated Parmesan or Romano cheese

1 lb mozzarella cheese, slice very thin (or shredded)

Spread 1/2 cup of sauce into the bottom of a 9" x 13" x 2" baking dish.

Add remaining sauce and oregano to cooked meat.

If using eggs, beat; add ricotta cheese and 1/2 cup Parmesan cheese; mix well.

Layer 3 noodles in prepared baking dish; spread with 1/3 of the ricotta cheese mixture, 1/3 of the mozzarella cheese, and 1/3 of the meat sauce, in that order. Repeat layers until all ingredients have been used up.

Sprinkle Parmesan/Romano cheese liberally over the top of the lasagna.

Bake at 375 degrees about 30 minutes. Let stand 10 minutes before serving.

Serves 6 - 8.