

## **Brian's Lasagna**

*(serves 8 to 10)*

### **Ingredients**

- Lasagna noodles (oven-ready, no-boil brand)
- 3 cups cottage cheese
- 1 tsp. salt
- ¼ tsp. pepper
- 2 eggs, beaten
- 1 jar Romano cheese
- 2 Tbsps. parsley flakes
- 1 lb. ground beef
- 1 onion, chopped
- 1 package (6 to 8 ounces) pepperoni slices
- ½ stick of pepperoni, bite-sized chunks
- 2 cans tomato sauce (15 ounce cans)
- 2 small cans tomato paste (6 ounce cans)
- ½ tomato sauce can of water
- 1 Tbsp. basil
- 1 Tbsp. oregano
- 1 Tbsp. garlic powder
- 1 tsp. sugar
- 2 cups mozzarella cheese, shredded

### **Directions**

1. Preheat oven to 375° F.
2. In medium bowl, mix together cottage cheese, 1 tsp. salt, eggs, Romano cheese, ¼ tsp. pepper, parsley; set aside.
3. In a medium bowl, mix tomato sauce, paste, water, basil, oregano, garlic powder, sugar, salt and pepper to taste; set aside.
4. Brown beef in large skillet over medium-high heat; add onions; cook for a few minutes; set aside.
5. In large bowl, combine beef onion mixture, pepperoni and tomato mixture; set aside.
6. Layer ingredients in 9" x 13" pan.
  - 1<sup>st</sup> layer—lasagna noodles
  - 2<sup>nd</sup> layer—cottage cheese mixture
  - 3<sup>rd</sup> layer—ground beef mixture
  - 4<sup>th</sup> layer—mozzarella cheese
7. Repeat step 6.
8. Bake for 20 minutes; sprinkle mozzarella cheese on top; bake another 10 minutes or until cheese melts and lasagna is cooked through.
9. Serve with tossed salad and loaf of bread.

*Note: You can prep the lasagna a day or two ahead and refrigerate until you are ready to bake it.*