

## **Chef Tee's Lasagna**

*(serves 6 to 8)*

### **Ingredients**

- 9 lasagna noodles
- ½ pound ground beef, crumbled
- ¼ pound chorizo sausage, crumbled (buy sausage links, then remove meat from casing)
- ¼ cup white onion, diced
- 15 ounces ricotta, whole milk cheese or mascarpone cheese
- 3 eggs
- 1 cup Parmesan cheese, grated
- 2 lbs. mozzarella cheese, shredded ( ½ cup for recipe, rest for topping)
- 1 Tbsp. parsley, chopped
- 1 Tbsp. oregano, chopped
- 1 Tbsp. basil, chopped
- 16 ounces of your favorite tomato sauce; extra for topping

### **Directions**

1. Preheat oven to 350° F.
2. Cook noodles according to box directions, drain, cool, coat w/oil so don't stick; set aside.
3. Add beef, sausage, onion in medium sauce pan; cook until meat is brown, onions are soft; set mixture aside.
4. In medium bowl, add ricotta, eggs, Parmesan, ½ cup mozzarella, oregano, basil, parsley, meat mixture.
5. Mix ingredients; set aside.

### **Lasagna assembly**

6. Pour 1/3 of meat, cheese mixture in bottom of 9 ½" x 9 ½" pan.
7. Arrange three noodles, side-by-side, on top of the cheese mixture, allowing the noodles to run up two sides of the pan.
8. Spread ½ of meat, cheese mixture evenly over noodles.
9. Add 1/3 of tomato sauce over top of cheese mixture
10. Arrange three more noodles, side-by-side, in pan perpendicular to the first three, allowing noodles to run up sides of pan.
11. Spread remaining meat, cheese mixture on top of noodles.
12. Fold noodles that run up sides toward center to encase cheese mixture.
13. Trim two inches from edge of three remaining lasagna noodles at a perpendicular angle; discard edges.
14. Lay noodles on top of lasagna; tuck noodles down sides of pan.
15. Cover with remaining 1/3 of tomato sauce; tint lasagna with foil cover.
16. Bake for about one hour; remove from oven; sprinkle remaining mozzarella cheese on top; bake uncovered until cheese melts and is golden brown—about 15 minutes.
17. Cool for about 30 minutes; serve.