



Lazy Lasagna

SERVINGS: 8

PREPPING TIME: 30 MINUTES

COOKING TIME: 35 MIN

Ingredients

- 12oz Penne Pasta
- 1 lb Ground Beef
- .5 lb Italian Sausage
- 1 tsp salt
- 1/2 tsp black pepper
- 1 25oz jar fav Marinara
- 1/2 tbsp dried basil
- 1 tsp oregano
- 3 garlic gloves, minced
- 1 cup cottage cheese
- 2-2.5 cups shredded mozzarella (divided)
- 1/2 cup parmesan

Directions

1. Preheat oven to 375 degrees F.
2. Cook pasta 2 minutes short of package directions. Drain.
3. Brown ground beef + italian sausage in a pan. Once cooked through, add salt, pepper, and the entire jar of sauce. Cook mixture for 4-5 minutes until hot.
4. Add pasta to sauce/meat mix and stir to combine.
5. In a separate bowl, combine basil, oregano, garlic, cottage cheese, and 1 cup mozzarella cheese.
6. In a 9x13 pan, add 1/3 of the pasta mixture, spread half the cheese mixture over it in an even layer. Add another third of the pasta and spread the rest of the cheese mixture. Add the last third of the pasta and then sprinkle the rest of the shredded mozzarella and parmesan over the top.
7. Cover with foil and bake 20-25 minutes. Remove foil and bake 10 more minutes until lightly browned.
8. Enjoy!!

TO FREEZE: Complete steps 1-6. Cover pan with plastic wrap and press tight to the top of the pasta. Cover with foil. Freeze. To bake: remove plastic wrap, replace foil, bake from frozen @ 375 degrees F for 35-40 minutes. Remove foil and let brown for an additional 10 minutes.