

# LAZY LASAGNA

**UTENSILS:** Master Kut, 3 quart, 3 quart colander, Large Skillet or Electric Skillet

**INGREDIENTS:**

2 lbs. Ground Beef	40 oz low-fat Ricotta Cheese or Cottage Cheese
24 oz Mozzarella Cheese (#2 cone)	Cheese
8 oz Can Tomato Sauce	6 oz can tomato paste
1 tsp Garlic Powder	1 tsp onion salt
Parmesan Cheese	1 pkg dry Italian Dressing
8 oz Lasagna Noodles ** uncooked**	

NOTE: Feel free to use your own homemade spaghetti sauce.

**COOKING INSTURCTIONS**

Heat 3 quart with 2 cups water and steamer colander inserted and steam cook the ground beef to eliminate grease. Cook until whistle sounds; stir the beef, replace the lid, close the whistle, reduce heat to low, and cook 7-12 minutes longer. Pour the greasy water out and place the meat into the saucepan. Add remaining sauce ingredients. In the large skillet, build two equal layers of lasagna. The pattern should be: Sauce, pasta, sauce, ricotta cheese, mozzarella cheese, and repeat. REMEMBER: sauce should always touch both sides of the noodle in or order for the moisture from the sauce to cook the noodle. Turn the burner to medium heat, place the lid on whistle CLOSED. In about 5-7 minutes, the water seal will form and the lid should spin freely. When the water seal has formed, reduce the heat 10 Medium Low and allow to cook an additional 30 minutes. For best results, allow to stand, no heat, cover on for 30 minutes to set.

