

# Classic Lasagna

Yield: 12 min  
Total Time: 120 min

Recipe from: <https://www.recipeschoose.com/recipes/wegmans-italian-classics-lasagna-recipe>

## Ingredients:

- 1 pound lasagna noodles box of dry, you will need 16 noodles. A one pound box contains 20 noodles so you will have four extra. Usually...
- 2 tablespoons extra-virgin olive oil
- 1 cup onions chopped
- 1 tablespoon chopped garlic
- 1 pound ground beef
- 1 pound sausages meat, ground Italian, hot or sweet your choice
- 28 ounces crushed tomatoes canned, we use Cento
- 2 tablespoons tomato paste
- 1 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1 teaspoon oregano dry
- 2 tablespoons basil dry, or 3 tablespoons chopped fresh basil
- 1 pinch red pepper flakes
- 2 teaspoons chopped fresh mint
- 2 pounds whole milk ricotta cheese
- 1 cup shredded mozzarella cheese
- 2 eggs beaten
- 1 cup grated Parmesan cheese
- 1 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1/2 cup Italian parsley chopped fresh
- 2 1/2 cups tomato sauce
- 8 ounces fresh mozzarella sliced into 12 slices
- 3 cups shredded mozzarella cheese
- 1/2 cup grated Parmesan cheese

## Nutrition:

1. Calories: 660 calories

2. Carbohydrate: 18 grams
3. Cholesterol: 185 milligrams
4. Fat: 46 grams
5. Fiber: 3 grams
6. Protein: 42 grams
7. SaturatedFat: 22 grams
8. Sodium: 1610 milligrams
9. Sugar: 6 grams

---

Thank you for visiting our website. Hope you enjoy Classic Lasagna above. You can see more 19 wegmans italian classics lasagna recipe Ignite your passion for cooking! to get more great cooking ideas.