

Classic Meat Lasagna

Yield: 4 min
Total Time: 210 min

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

Ingredients:

- 2 ounces prosciutto chopped
- 1 tablespoon olive oil
- 1 cup onion chopped
- 1 cup carrot peeled and chopped
- 1 cup celery chopped
- 3 cloves garlic minced
- 1 pound ground beef 85% lean
- 1 pound ground pork
- 1/2 cup red wine
- 2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- 1 teaspoon fresh oregano chopped
- 1 teaspoon fresh rosemary chopped
- 1 tablespoon fresh parsley chopped
- 1/4 cup basil fresh, chopped
- 2 bay leaves
- 1 cup beef stock
- 28 ounces crushed tomatoes
- 32 ounces ricotta cheese whole milk
- 2 large eggs lightly beaten
- 2 tablespoons fresh parsley chopped
- 1 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1 cup grated Parmesan cheese
- 4 cups mozzarella cheese whole milk, grated
- 1 tablespoon fresh parsley chopped
- 1 pound lasagna noodles you'll need 23 to 24 noodles
- 5 cups marinara sauce