

Lasagna Bolognese With Bechamel

Yield: 4 min
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/authentic-italian-bolognese-ragu-recipe>

Ingredients:

- bolognese sauce
- 1 pound italian sausage
- 1 pound ground beef
- 1 quart marinara sauce
- bechamel
- 5 tablespoons butter
- 1/3 cup flour
- 4 cups milk warmed to room temperature
- 1 pinch salt and pepper
- grated nutmeg Pinch of freshly, optional
- 1 teaspoon garlic powder
- 1 cup shredded Parmesan cheese
- 1 package no boil lasagna noodles or regular lasagna noodles cooked a few minutes shy of done
- 2 cups shredded mozzarella cheese divided