

# Lasagna Bolognese

Yield: 8 min  
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/women-s-weekly-italian-cookbook-lasagne-recipe>

## Ingredients:

- 2 ounces pancetta Diced, finely chopped
- 1 Spanish onion Medium, or yellow onion, finely chopped
- 1 stalk celery finely chopped
- 1 carrot finely chopped
- 4 tablespoons unsalted butter
- 11 ounces ground beef
- 4 ounces ground pork
- 4 ounces ground Italian sausage
- 1 ground clove freshly
- ground cinnamon Dash of freshly
- 1 teaspoon ground black pepper freshly
- 2 pounds chopped tomatoes peeled and, or 1 28-oz can whole peeled tomatoes
- 1 cup whole milk
- 1/2 teaspoon sea salt
- 2 cups whole milk
- 1/4 cup unsalted butter
- 1/4 cup all purpose unbleached flour
- 4 lasagna layers in a 13x9-inch baking pan with the, pieces overlapping each other a little bit.
- 16 sheets lasagna noodles De Cecco brand Italian
- 1 cup grated Parmesan cheese freshly

## Nutrition:

1. Calories: 390 calories
2. Carbohydrate: 15 grams
3. Cholesterol: 90 milligrams
4. Fat: 27 grams
5. Fiber: 2 grams
6. Protein: 21 grams
7. SaturatedFat: 15 grams

8. Sodium: 500 milligrams

9. Sugar: 9 grams

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