

Best Lasagna

Yield: 15 min
Total Time: 200 min

Recipe from: <https://www.recipeschoose.com/recipes/mozzarella-recipe-in-india>

Ingredients:

- 3 tablespoons olive oil
- 1 yellow onion diced
- 2 cloves garlic minced
- 1 pound ground beef 93/7
- 14 1/2 ounces diced tomatoes
- 30 ounces tomato sauce
- 1 cup water
- 3 bay leaves
- 1 1/2 teaspoons dried basil
- 2 teaspoons granulated sugar
- 1 teaspoon Italian seasoning
- 2 teaspoons salt or to taste
- 1/2 pound mozzarella cheese grated
- 1/2 cup grated Parmesan cheese
- 2 cups whole milk ricotta cheese
- 1/2 teaspoon dried basil
- 1/2 teaspoon dried parsley
- salt
- pepper
- 1 pound lasagna noodles
- 1/4 pound mozzarella cheese grated

Nutrition:

1. Calories: 290 calories
2. Carbohydrate: 13 grams
3. Cholesterol: 60 milligrams
4. Fat: 19 grams
5. Fiber: 2 grams
6. Protein: 17 grams

7. SaturatedFat: 9 grams
 8. Sodium: 840 milligrams
 9. Sugar: 7 grams
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