

Italian Beef Lasagna with Giardiniera

Yield: 1 min
Total Time: 85 min

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

Ingredients:

- 2 sirloin tip or more pounds of beef, rested for about 20 minutes at room temperature
- 2 teaspoons dried basil
- 2 teaspoons dried oregano
- 2 teaspoons garlic powder
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 tablespoon red pepper flakes
- 4 cups water
- 2 green bell peppers diced
- 2 red bell peppers diced
- 1/2 head cauliflower small florets
- 6 jalapeno peppers chopped
- 2 serrano peppers chopped
- 2 stalks celery diced
- 4 Thai chilies whole
- 2 carrots diced
- 1 yellow onion small to medium sized, diced
- 4 radishes quartered
- 1/2 cup kosher salt
- cold water to cover
- 1 tablespoon dried Mexican oregano
- 1 tablespoon red pepper flakes
- 4 cloves garlic minced
- 1/2 teaspoon black pepper course
- 1 cup olive oil
- 1 1/2 cups white vinegar
- 2 tablespoons sugar
- 12 sheets lasagna noodles your favorite, good just before al dente
- 32 ounces tomato sauce
- 1/2 teaspoon salt
- 1/2 teaspoon cracked black pepper

- 1 pinch red chili flakes
- 3 cloves garlic minced
- 1/4 cup fresh basil leaves thinly sliced
- 3 cups beef the cooked Italian, rough chop
- 15 ounces part skim ricotta cheese
- 1 egg beaten
- 2 tablespoons fresh flat leaf parsley finely chopped
- 1 tablespoon oregano crushed between your fingers
- 1 tablespoon basil
- 1/2 cup grated Parmesan cheese
- 2 cups shredded mozzarella cheese