

lasagna

Ingredients:

1/2 pound bulk sausage
1 cup sliced fresh mushrooms
1/2 cup chopped onion
1 clove garlic, minced
2 cups spaghetti sauce
1 teaspoon sugar
1 egg, beaten
1 cup ricotta cheese
1/2 cup grated Parmesan cheese, divided
6 lasagna noodles, cooked and drained
1 1/4 cups shredded mozzarella

preheat oven to 400 degrees.

Cook sausage, mushrooms, onion and garlic until sausage is browned; drain. Add spaghetti sauce and sugar; blend well. In a small bowl, combine egg, ricotta cheese and 1/4 cup Parmesan cheese; blend well and set aside.

Arrange 3 lasagna noodles in a greased 8-inch square baking dish, trimming to fit.

Spread with half of the ricotta cheese mixture. Spoon half of sauce over cheese.

Sprinkle with half of mozzarella cheese. Repeat layer of noodles, ricotta cheese mixture and sauce, Top with remaining Parmesan and mozzarella cheeses. Place dish on center rack in oven. Bake for 45 minutes or until cheese bubbles. Let stand for 10 minutes.

Makes 6 servings