

# U The Lexingtonienne U

## MAKE-AHEAD BEEF LASAGNA

*Adapted from a recipe in Southern Living*

- 12 lasagna noodles, cooked according to package directions
- 1 (24 oz) container 4% small curd cottage cheese
- 1 (16 oz) container ricotta cheese
- 2 large eggs, beaten
- 1/2 C store-bought pesto
- 1 tsp salt
- 2 1/2 C shredded mozzarella, divided
- 1 lb. ground beef
- 1/2 C finely chopped onion
- 2 (24 oz) jars tomato sauce

***If you plan to freeze the unbaked lasagna for cooking at a later date, line your baking dish with heavy-duty aluminum foil. Assemble, cover, and freeze the lasagna in the dish overnight, then remove it from the dish, wrap it completely and tightly in heavy-duty foil, and freeze for up to 3 months. Unwrap the lasagna and return it to the dish to bake.***

Preheat oven to 375. Stir together cottage cheese, ricotta, eggs, pesto, salt, and 1 C shredded mozzarella.

Cook ground beef and onion in a large skillet over medium-high heat until meat is browned. Drain if necessary, and stir in tomato sauce.

Lightly grease a 13x9 inch baking dish. Layer 1 C beef mixture, 3 noodles, and 2 1/2 C cottage cheese mixture. Top with 3 noodles, 2 C beef mixture, and 3 more noodles. Top with remaining cheese mixture, 3 noodles, and remaining beef mixture. Sprinkle with remaining mozzarella cheese.

Bake, covered, for 45 minutes, then uncover and bake another 20 minutes or until cheese starts to brown.

To bake a frozen lasagna, unwrap from foil, place in the baking dish, and thaw in refrigerator for at least 24 hours. Let stand at room temperature for an hour, then bake as directed.

