

## Auntie's Super Simple Lasagna

You will need:

Non Food items:

- 9x11 casserole dish
- Frying pan
- Aluminum Foil
- Large wooden spoon
- Can Opener

Food Items:

- Lasagna Noodles
- Pasta Sauce (Usually use whichever Prego I feel like at the moment)
- 1 lb. Ground Beef
- Large container of Cottage Cheese
- One bag pre-shredded yellow cheese (I use cheddar)
- One bag pre-shredded white cheese (I usually get Monterey jack)

Note: If you buy the brick of cheese and shred them yourself, it actually tastes better that way

Optional:

- Sliced Olives
- Mushrooms
- Other Veggies to add in to mix

Preheat Oven to 375

Brown the ground beef in the frying pan – this means fry it up on medium high heat until there is no pink showing.

Drain grease

Add almost all of the pasta sauce to the ground beef (leave one or two spoonsful)

Add sliced olives or any other options to this mix also

Take the extra spoonsful of sauce and put them on the bottom of the casserole dish.

Line the bottom of the casserole dish with lasagna noodles

Pour the meat mixture over this, spreading with the spoon so it is even

Cover this with the cottage cheese, spread as evenly as you can

Cover this with most of the cheese, leaving a little bit for the top of the dish

Cover this with another layer of noodles

Cover this with the rest of the cheese

Cover the whole thing tightly with aluminum foil

Bake at 375 for 45 min.

Carefully remove the foil. (Foil does not transfer heat, but the rest of the dish certainly will)

Back in the oven for another 15 min.

Remove from oven and let set for a few moments to “settle” everything.

Dig in!

