

Crock Pizza

Connie Horany

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| 1 bag egg noodles | 8-12 oz. grated Cheddar cheese |
| 1 (12-16 oz.) can spaghetti sauce | 1 pkg. pepperoni |
| 1 (8-12 oz.) jar pizza sauce | 1 ½ lbs. ground beef, browned with minced onions |
| 8-12 oz. grated mozzarella cheese | |

Cook meat and drain. Stir in sauces. Cook noodles; drain. Layer in large casserole dish: noodles, meat, cheeses, pepperoni; repeat. Bake until cheese melts and pepperoni starts to brown.

The Best Lasagna Ever

Stephanie Collins

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| 1 Tbsp. olive oil | 10 to 12 fresh basil leaves, rolled and chopped, divided* |
| 2 ½ tsp. salt, divided | |
| 1 package (10 oz.) whole wheat lasagna noodles | ¼ cup chopped flat-leaf parsley, divided* |
| 1 ½ lbs. ground beef | 3 cups lowfat cottage cheese |
| 1 lb. hot breakfast sausage | 2 whole eggs, beaten |
| 4 garlic cloves, minced | 1 cup grated (not shredded) Parmesan cheese (do not use prepackaged—grate your own), divided |
| 2 cans (14.5 oz. each) whole tomatoes, with juice | 1 lb. fresh mozzarella, sliced (do not use prepackaged cheese) |
| 2 cans (6 oz. each) tomato paste | |
| Pepper, to taste | |

Bring a large pot of water to boil. Add olive oil and ½ teaspoon of salt. Prepare noodles according to directions (cook to “al dente”). Drain noodles and lay flat on a piece of aluminum foil.

In a large skillet or saucepan, combine ground beef, sausage, and garlic. Cook over medium-high heat until browned. Drain off the excess fat. Add tomatoes with juice, tomato paste, 1 teaspoon salt, and pepper to taste. With a fork or spoon, crush the whole tomatoes while blending the mixture. Simmer over low heat for 45 minutes, uncovered.

Add half each of the chopped basil and parsley to meat mixture and stir together.

In another bowl, mix cottage cheese, beaten eggs, ½ cup grated Parmesan cheese, 1 teaspoon salt and the other half of the fresh herbs. Stir together and set aside.

To Assemble: Arrange 4 cooked lasagna noodles in the bottom of a lightly greased 9x13-inch baking dish. Spoon half of the cottage cheese mixture over the noodles. Spread evenly. Cover the cottage cheese with a layer of sliced mozzarella cheese. Spoon a little less than half the meat sauce mixture over the top. Repeat layers, ending with meat sauce mixture. Sprinkle the remaining ½ cup grated Parmesan cheese on top. Either freeze, refrigerate for up to 2 days, or bake immediately at 350° for 25 to 30 minutes, or until top is bubbly.

**You can substitute 4 tablespoons dried parsley and 2 tablespoons dried basil for fresh herbs. If you do, add 2 tablespoons parsley and basil when you add the tomatoes (before simmering meat sauce). The other 2 tablespoons parsley go in the cottage cheese mixture.*