

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.