



World's Best Lasagna

This lasagna recipe takes a little work, but it is so satisfying and filling that it's worth it!

Submitted by **John Chandler** | Tested by **Allrecipes Test Kitchen**

Prep Time: 30 mins

Cook Time: 2 hrs 30 mins

Additional Time: 15 mins

Total Time: 3 hrs 15 mins

Servings: 12

Ingredients



Original recipe (1X) yields 12 servings

1 pound sweet Italian sausage

¾ pound lean ground beef

½ cup minced onion

2 cloves garlic, crushed

1 (28 ounce) can crushed tomatoes

2 (6.5 ounce) cans canned tomato sauce

2 (6 ounce) cans tomato paste

½ cup water

2 tablespoons white sugar

4 tablespoons chopped fresh parsley, divided

1 ½ teaspoons dried basil leaves

1 ½ teaspoons salt, divided, or to taste

1 teaspoon Italian seasoning
½ teaspoon fennel seeds
¼ teaspoon ground black pepper
12 lasagna noodles
16 ounces ricotta cheese
1 egg
¾ pound mozzarella cheese, sliced
¾ cup grated Parmesan cheese

Directions

Step 1

Gather all your ingredients.

Step 2

Cook sausage, ground beef, onion, and garlic in a Dutch oven over medium heat until well browned.

Step 3

Stir in crushed tomatoes, tomato sauce, tomato paste, and water. Season with sugar, 2 tablespoons parsley, basil, 1 teaspoon salt, Italian seasoning, fennel seeds, and pepper. Simmer, covered, for about 1 ½ hours, stirring occasionally.

Step 4

Bring a large pot of lightly salted water to a boil. Cook lasagna noodles in boiling water for 8 to 10 minutes. Drain noodles, and rinse with cold water.

Step 5

In a mixing bowl, combine ricotta cheese with egg, remaining 2 tablespoons parsley, and 1/2 teaspoon salt.

Step 6

Preheat the oven to 375 degrees F (190 degrees C).

Step 7

To assemble, spread 1 ½ cups of meat sauce in the bottom of a 9x13-inch baking dish. Arrange 6 noodles lengthwise over meat sauce, overlapping slightly. Spread with 1/2 of the ricotta cheese mixture. Top with 1/3 of the mozzarella

cheese slices. Spoon 1 1/2 cups meat sauce over mozzarella, and sprinkle with 1/4 cup Parmesan cheese.

Step 8

Repeat layers, and top with remaining mozzarella and Parmesan cheese. Cover with foil: to prevent sticking, either spray foil with cooking spray or make sure the foil does not touch the cheese.

Step 9

Bake in the preheated oven for 25 minutes. Remove the foil and bake for an additional 25 minutes.

Step 10

Rest lasagna for 15 minutes before serving.

From the Editor

This recipe uses 2 layers of lasagna noodles by slightly overlapping 6 noodles on each layer. The video for this recipe features 3 layers, using 4 noodles on each layer that don't overlap. If you follow the video, use 1 cup of meat sauce and 1/3 of the ricotta cheese mixture in each layer.

Nutrition Facts

Per serving: 448 calories; total fat 21g; saturated fat 10g; cholesterol 82mg; sodium 1400mg; total carbohydrate 37g; dietary fiber 4g; total sugars 9g; protein 30g; vitamin c 17mg; calcium 442mg; iron 4mg; potassium 876mg