



# Classic Lasagna

All the flavor of your favorite traditional lasagna, with one secret ingredient—Bison Cottage Cheese.

Servings	Prep Time	Cook Time	Total Time
12	45m	1hr 15m	2hrs

## Ingredients

- 2 cups Bison Cottage Cheese
- 1 lb extra-lean ground beef
- 14 oz breakfast turkey sausage links, casings removed, crumbled
- 3 cans (8 oz each) no-salt-added tomato sauce
- 6 oz tomato paste
- 2 garlic cloves, minced
- 2 tsp sugar
- 1½ tsp Italian seasoning
- ½ tsp pepper
- 9 whole wheat lasagna noodles
- 3 large eggs, lightly beaten
- 15 oz reduced-fat ricotta cheese
- ½ cup Parmesan cheese, grated
- 3 Tbsp fresh parsley, minced
- 1½ cups part-skim mozzarella cheese, shredded
- 6 slices provolone cheese

## Instructions

1. In large skillet, cook ground beef and turkey sausage over medium heat until browned, drain after cooking.
2. Add tomato sauce, tomato paste, garlic, sugar, Italian seasoning, and pepper. Bring to a boil and reduce heat. Cover and simmer for 15 minutes. During this time, cook lasagna noodles.
3. Make cheese mixture by combining eggs, Bison Cottage Cheese, ricotta cheese, Parmesan, and parsley in a small bowl.
4. Preheat oven to 350°F.
5. Spread 1 cup meat sauce into a 13x9 baking dish coated with cooking spray or olive oil.
6. Layer 3 lasagna noodles, half of cheese mixture, 1½ cups meat sauce and ½ cup mozzarella cheese. Repeat layers and top with remaining noodles and meat sauce.
7. Cover and bake lasagna for 55-60 minutes, until bubbly, and top with provolone and remaining mozzarella cheese. Bake uncovered, 15-20 minutes longer, until cheese is melted.
8. Let stand for 15 minutes before cutting. Sprinkle with additional parsley, serve and enjoy!

