

From Real Estate to Recipes!
JANUARY FEATURE RECIPE

CREAM CHEESE LASAGNA

Carrie Kukowski's Absolute Favorite Lasagna!

Ingredients:

1.25 lbs ground beef
1 yellow onion, finely diced
1/2 tsp salt
4 garlic cloves minced or pressed
1 can(29 oz) tomato sauce
1 can(14.5 oz) Italian diced tomatoes
1 can(6 oz.) tomato paste
2 tsp dried basil, 1 tsp dried oregano
1 tsp Italian Seasoning & 1 tsp sugar
1/4 tsp pepper & 1/2 tsp salt
9 Lasagna noodles
1 (8oz)bar cream cheese, chunked small
4 cups shredded cheese*
*Use any type you want! 2 cups
shredded mozzarella & provolone
(pre-shredded 1 bag), 1 cup Shredded Swiss
cheese & 1 cup shredded parmesan make a
great combination.

Directions:

Preheat oven to 350°

1. In pot over medium heat cook ground beef, onion, & salt. Drain & return to pot. Add garlic & cook for 1 minute. Add tomato sauce, diced tomatoes, tomato paste & seasonings. Stir & bring to low boil, reduce heat to low & simmer for 30 minutes.
2. While sauce simmers, boil noodles in salted water. When done cooking drain & lay noodles on tin foil or wax paper on counter to cool. Don't let them touch or they will stick.
3. Spray 9x13 baking dish with cooking spray
4. Assemble: Pour 1 cup of meat sauce into bottom of baking dish, layer with 3 lasagna noodles, top noodles with 1/3 of cream cheese, 1/3 shredded cheese & top with 1/3 of the meat sauce. Repeat the layers two more times ending with cheese on top. Cover with tin foil & bake for 45 minutes. Take foil off the last 10 minutes of bake time. Remove from oven & let sit for 10 minutes before serving. Garnish with dried or fresh parsley if desired!

Yummy on a cold January night!

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