

LASAGNE

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| 1 pound ground beef | 2 cups creamed cottage cheese |
| 1/2 pound ground lean pork | 1/2 cup grated Parmesan cheese |
| 1 can (28 ounces) whole tomatoes | 3 packages (4 ounces each) shredded mozzarella cheese |
| 1 can (12 ounces) tomato paste | 12 ounces lasagne noodles, cooked and well drained |
| 2 teaspoons garlic salt | 1/2 cup grated Parmesan cheese |
| 1 1/2 teaspoons oregano leaves | |
| 1 teaspoon basil leaves | |

In Dutch oven or large skillet, cook and stir meats until brown. Drain off fat. Add tomatoes; break up with fork. Stir in tomato paste, garlic salt, oregano leaves and basil leaves. Heat to boiling, stirring occasionally. Reduce heat; simmer uncovered 20 minutes. Mixture is consistency of spaghetti sauce.

Heat oven to 350°. Stir together cottage cheese and 1/2 cup Parmesan cheese. Set aside 1 cup of the meat sauce and 1/2 cup of the mozzarella cheese. In ungreased baking pan, 13 x 9 x 2 inches, alternate layers of 1/3 each noodles, remaining meat sauce, remaining mozzarella cheese and the cottage cheese mixture.

Spread reserved meat sauce over top; sprinkle with 1/2 cup Parmesan cheese. Sprinkle reserved mozzarella cheese across lasagne.

Bake uncovered 45 minutes. Let stand 15 minutes before cutting. Cut into 3-inch squares. **8 servings.**