**Free-Form Lasagna**

**Filling:**

10 oz. ricotta cheese

½ cup parmesan cheese

1 egg

2 Tbsp. finely chopped fresh parsley

Salt and pepper to taste

**Other Ingredients:**

8 lasagna noodles

**Sauce:**

1 Tbsp. olive oil

1 cup onion, diced

3 cloves garlic, minced

1 ½# ground beef

3 cups tomato sauce

1 Tbsp. salt

½ tsp. pepper

1 Tbsp. dried oregano

1 Tbsp. dried basil

**INSTRUCTIONS**

1. Preheat oven to 400°.
2. Cook the lasagna noodles in a large pot for 10 minutes. Drain and lay out on a clean counter or cutting board

**Sauce:**

1. In a medium pot over medium heat, sauté the garlic and onions in the olive oil until the onions are clear.
2. Add the ground beef and spices and cook until the beef is cooked through.
3. Add the tomato sauce and turn the heat down to a simmer. Simmer for 20 minutes.

**Filling:**

1. Mix all ingredients together in a medium sized bowl.

**To assemble:**

1. In a 9x13 or ½ hotel pan, put a thin layer of meat sauce on the bottom of the pan.
2. Spoon an equal amount of the cheese filling on each of the noodles, and then spread it around the cover the whole noodle.
3. Roll the noodles up long ways and place, seam side down, into the pre-sauced pan.
4. Cover with the remaining sauce.
5. Bake for 15 minutes, or until the lasagna is cooked through.