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Posted on 21 August 2013  
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# Beef Lasagna



## Ingredients

8 ounces lasagna noodles  
1 pound ground beef  
1/4 cup minced onions  
1 teaspoon salt  
1/2 teaspoon garlic salt  
1 (32 ounce) jar spaghetti sauce  
1 (16 ounce) package large curd cottage cheese  
1 pound shredded mozzarella cheese

## Preparation

- 1 Cook noodles in a lightly salted boiling water for 8 to 10 minutes, or until al dente
- 2 drain.
- 3 Saute' ground beef, onions, salt and garlic salt in a medium heat until meat is brown. Drain excess fat, add spaghetti sauce and bring to a boil. Simmer 20 minutes, reduce heat.
- 4 Preheat oven to 350 degrees F (175 degrees C).
- 5 Line bottom of pan with three lasagna noodles. Spread 1/3 of sauce mixture over noodles. Layer 1/3 of the cottage cheese over the sauce. Sprinkle 1/3 of the mozzarella over the cottage cheese. Repeat this layering process until all ingredients are used up.
- 6 Bake in the preheated oven for one hour. Let stand for 10 minutes before serving.

## Cooks Note

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