

## Dairyland Lasagna

Servings: 12

### Ingredients:

1 pound ground beef  
1 cup chopped onion  
1 can (28 ounces) tomatoes  
2 cans (6 ounces each) tomato paste  
2/3 cup water  
1/2 teaspoon instant minced garlic  
2 teaspoon dried oregano  
1/4 teaspoon pepper  
2 cups (15 ounces) Wisconsin Ricotta cheese  
1 cup (3 ounces) Wisconsin Parmesan cheese, grated  
1 egg  
9 lasagna noodles, cooked, drained  
3 cups (12 ounces) Wisconsin Mozzarella cheese, shredded  
3 cups (12 ounces) Wisconsin Medium Cheddar cheese, shredded

### Cooking Directions:

Heat oven to 350° F. Brown meat; drain. Add onion; cook until tender. Stir in tomatoes, tomato paste, water and seasonings for sauce. Cover and simmer for 30 minutes.

Combine Ricotta, Parmesan and egg; mix well. In a 13x9 inch baking dish, layer three lasagna noodles, one third sauce, one half Ricotta mixture and one third of Mozzarella and Cheddar cheeses. Repeat layers two more times with no Ricotta mixture in the final layer. Bake at 350° F for 1 hour and 15 minutes



---

Wisconsin Milk Marketing Board  
8418 Excelsior Dr., Madison, WI 53717  
(608) 836-8820 | [www.EatWisconsinCheese.com](http://www.EatWisconsinCheese.com)



[www.mullinscheese.com](http://www.mullinscheese.com)