



Your Report

Classic Meat Lasagna Recipe

This hearty, crowd-pleasing meat lasagna features a rich Bolognese-style meat sauce, creamy ricotta filling, and layers of gooey cheese. It's perfect for family dinners or meal prep. **Serves 8-10 | Prep: 45 mins | Cook: 2.5 hours | Total: 3+ hours (plus resting)**

Ingredients

Meat Sauce (Ragù)

1. 2 tbsp olive oil
2. 1 large onion, finely chopped
3. 2 carrots, finely chopped
4. 2 celery stalks, finely chopped
5. 4 garlic cloves, minced
6. 1.5 lbs (680g) ground beef (80/20 lean)
7. ½ lb (225g) ground Italian sausage (mild or spicy)
8. 2 tbsp tomato paste
9. 1 cup (240ml) dry red wine (optional, or beef broth)
10. 1 (28-oz/800g) can crushed tomatoes
11. 1 (14-oz/400g) can diced tomatoes
12. 2 tsp dried oregano
13. 1 tsp dried basil
14. 1 bay leaf
15. Salt and black pepper, to taste

16. ½ cup whole milk (optional, for creaminess)

Ricotta Filling

17. 32 oz (900g) whole-milk ricotta cheese
18. 1 large egg
19. ½ cup grated Parmesan cheese
20. ¼ cup fresh parsley, chopped (or 1 tbsp dried)
21. 1 tsp salt
22. ½ tsp black pepper

Assembly

23. 12-15 lasagna noodles (no-boil or boil as directed)
24. 4 cups (1 lb/450g) shredded mozzarella cheese
25. 1 cup grated Parmesan cheese
26. Extra olive oil for greasing

Instructions

1. Make the Meat Sauce (1.5-2 hours)

27. Heat olive oil in a large Dutch oven or pot over medium heat. Add onion, carrots, celery, and garlic. Sauté until softened, about 8-10 minutes.
28. Increase heat to medium-high. Add ground beef and sausage. Break up meat and cook until browned, about 10 minutes. Drain excess fat if needed.
29. Stir in tomato paste and cook 2 minutes. Pour in wine (if using) and simmer until reduced by half, 3-5 minutes.
30. Add crushed tomatoes, diced tomatoes, oregano, basil, bay leaf, salt, and pepper. Bring to a simmer.

31. Reduce heat to low, cover partially, and simmer 1.5 hours, stirring occasionally. Add milk in the last 15 minutes if using. Remove bay leaf. Taste and adjust seasoning. (Sauce should be thick and flavorful.)

2. Prepare Ricotta Filling

32. In a bowl, mix ricotta, egg, Parmesan, parsley, salt, and pepper until smooth. Set aside.

3. Cook Noodles (if not no-boil)

33. Boil noodles according to package (usually 8-10 mins for al dente). Drain and rinse with cold water. Lay flat to prevent sticking.

4. Assemble Lasagna

34. Preheat oven to 375°F (190°C). Grease a 9x13-inch baking dish with olive oil.
35. Spread 1 cup meat sauce on the bottom.
36. Layer: 3-4 noodles, 1.5 cups meat sauce, $\frac{3}{4}$ cup ricotta (spoon dollops and spread), 1 cup mozzarella, $\frac{1}{4}$ cup Parmesan.
37. Repeat layers 2-3 more times, ending with noodles, remaining sauce, and a generous topping of mozzarella and Parmesan.
38. Cover tightly with foil (spray foil with oil to prevent sticking).

5. Bake

39. Bake covered for 25 minutes.
40. Uncover and bake 25-30 more minutes until bubbly and cheese is golden.
41. Broil 2-3 minutes for extra browning (watch closely!).
42. Rest 20-30 minutes before slicing (this sets the layers).

Tips for the Best Lasagna

43. **Make ahead:** Assemble up to 24 hours ahead, refrigerate, then bake (add 10-15 mins cook time).
44. **Flavor boost:** Use San Marzano tomatoes and fresh herbs if possible.
45. **Cheese:** Freshly shredded mozzarella melts better than pre-shredded.
46. **Noodles:** No-boil work great—just ensure plenty of sauce to hydrate them.
47. **Freezing:** Assemble unbaked, wrap well, freeze up to 3 months. Thaw overnight and bake.

Serve with garlic bread, Caesar salad, and red wine. Leftovers reheat beautifully! Buon appetito! ?

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