

# Ingredients:

16 oz **American Beauty® Lasagna**

1 lb ground beef

1 jar(24 oz.) pasta sauce

1 1/2 cups water

2 cups ricotta cheese

2 cups shredded mozzarella cheese

1/2 cup grated Parmesan cheese

2 eggs

1/4 cup parsley, chopped

1/2 tsp salt

1/4 tsp freshly ground black pepper

## Directions

1. Prepare 9 lasagna noodles according to package directions. Pre-heat oven to 350° F.
2. In 2-quart saucepan over medium-high heat, brown meat; drain.
3. Add pasta sauce and water to saucepan with browned meat; simmer about 10 minutes.
4. Meanwhile, in a medium bowl, stir together ricotta cheese, one-half mozzarella cheese, Parmesan cheese, eggs, parsley, salt and pepper.
5. Pour about 1 cup meat sauce on bottom of 11x7 inch baking dish.
6. Arrange 3 cooked pasta pieces lengthwise over sauce; cover with 1 cup meat sauce.
7. Spread one-half cheese filling over meat sauce.
8. Repeat layers of pasta, sauce and cheese filling.
9. Top with layer of pasta and remaining sauce; sprinkle mozzarella cheese. Cover with foil.
10. Bake 45 minutes.
11. Remove foil; bake additional 10 minutes or until hot and bubbly. Let stand 10 minutes before cutting.