



# Classic Homemade Lasagna with Rich Meat Sauce

## The Scent of Home

I remember my grandma's kitchen. The rich smell of meat sauce filled the air. It was warm, cheesy, and pure comfort. That first bite of lasagna felt like a hug. I have loved it ever since that day. **Ever wondered how you could turn this classic into something unforgettable?**

## My First Lasagna Lesson

My first try was a funny mess. I forgot to drain the beef fat. The sauce was a bit too greasy. But my family still ate every last bite. They said it was made with love. **That is why home cooking truly matters. It is about heart, not perfection.**

## Why It Tastes So Good

This dish has amazing layers of flavor. The creamy ricotta balances the tangy tomato sauce. The three cheeses create a perfect, gooey top. Which flavor combo surprises you most? Tell me your favorite part in the comments.

## A Slice of History

This dish comes from Italy, of course. It started in the Naples region long ago. It was food for special events and big families. \*Did you know the word “lasagna” refers to the pot?\* The dish was named after the cooking vessel. Share your own family’s lasagna story with me.



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### Ingredients:

Ingredient	Amount	Notes
Lasagna noodles	16 ounces	
Lean ground beef	2 pounds	
Crushed tomatoes	56 ounces	Two 28-ounce cans
Onion	1 cup	Diced
Garlic	1 tablespoon	Minced (2 to 3 cloves)
Italian seasoning blend	1 tablespoon	
Salt	½ teaspoon	
Black pepper	¼ teaspoon	
Tomato paste	4 tablespoons	
Olive oil	1 tablespoon	
Fresh parsley	1 tablespoon	Chopped
Ricotta cheese	1½ cups	
Mozzarella cheese	3 cups	Divided
Parmesan cheese	2 cups	Shredded and divided
Egg	1	
Fresh parsley	1 tablespoon	Chopped

### Making Your Lasagna Masterpiece

Let's build this comforting classic together. Follow these steps for a perfect, crowd-pleasing dinner.

**Step 1** Warm oil in a big skillet. Cook onions, garlic, and spices for a few minutes. Push them aside to brown the ground beef. (A hard-learned tip: drain the fat for a less greasy sauce).

**Step 2** Stir tomato paste into the cooked beef. This makes your sauce rich and deep. Then add the crushed tomatoes. Let it all simmer for half an hour.

**Step 3** Boil the noodles for just five minutes. They will finish cooking in the oven. Meanwhile, mix your cheeses, egg, and parsley. This creates the creamy filling.

**Step 4** Start with sauce in your baking dish. Then layer noodles, cheese mix, and more sauce. Repeat the layers until your pan is full. Top it all with the remaining cheese.

**Step 5** Cover with foil and bake for 30 minutes. Then uncover for another 30 minutes. The top should be golden and bubbly. Let it rest before you cut into it.

See also Hearty Turkey Chili with Bold Spices

**What is the key to clean lasagna slices? Share below!**

**Cook Time:** 1 hour

**Total Time:** 1 hour 30 minutes

**Yield:** 12 servings

**Category:** Dinner, Italian

## Three Tasty Twists on Tradition

This recipe is a wonderful starting point. Feel free to get creative and make it your own.

**Veggie Lover's Delight** Swap the beef for spinach and mushrooms. It is just as hearty and delicious.

**Spicy Arrabbiata Style** Add red pepper flakes to the sauce. Use spicy Italian sausage instead of beef.

**White Lasagna Swap** Try a creamy Alfredo sauce instead. Add chicken and lots of fresh herbs.

**Which twist sounds best to you? Cast your vote in the comments!**

## Serving Your Lasagna Supper

This lasagna is a full meal by itself. A few simple sides make it even better.

Serve with garlic bread and a crisp green salad. A glass of red wine pairs perfectly. For a non-alcoholic option, try sparkling water with lemon.

You could also keep it simple. Just add a light sprinkle of fresh parsley. I love a cold glass of milk with mine.

**Which would you choose tonight: wine, water, or milk?**



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# Keeping Your Lasagna Fresh

Let your lasagna cool completely first. Then cover it tightly. It will keep in the fridge for about four days. You can also freeze it for up to three months. This makes a future dinner so easy.

Reheat slices in the oven for the best taste. Use 350°F until warm and bubbly. The microwave works but can get soggy. Add a splash of water to help. My grandkids always fight for the corner piece.

Why does this matter? A good meal plan reduces stress. Knowing how to store food saves money and time. Do you batch cook for your week? Share your best tips in the comments below.

# Fixing Common Lasagna Troubles

Is your lasagna too watery? Your sauce might need more simmer time. Let it cook down until it is thick. Also, do not over-boil your noodles. They will finish cooking in the oven.

Is the cheese burning? Always cover with foil for the first half. This protects the top layer. If it is still pale, broil for just a minute. Watch it closely so it does not burn.

Are your slices falling apart? Let it rest! Waiting 30 minutes is key. This lets everything set up nicely. Cutting too soon makes a big mess. Patience gives you perfect layers every time.

See also [Cabbage Roll Casserole](#)

## Your Lasagna Questions Answered

**Q: Can I make this gluten-free?** A: Yes, use your favorite gluten-free noodles. Just check the package for boiling times. They might need less time to cook.

**Q: Can I assemble it ahead of time?** A: Absolutely. Put it together a day before. Keep it covered in the fridge. Add a few extra minutes to the bake time.

**Q: What can I swap for the meat?** A: Try lentils or chopped mushrooms. They give a great texture. You could also use ground turkey instead.

**Q: Can I cut the recipe in half?** A: You can, use an 8x8 inch pan. The layers will be just as good. The baking time might be a little less.

**Q: Is the egg in the cheese mix needed?** A: It helps bind the cheese layer. This makes slicing cleaner. You can leave it out if you prefer.

## Share Your Masterpiece

I hope your family loves this classic dish. It is a true comfort food winner. Nothing beats a homemade lasagna. It fills your home with the best smell.

I would love to see your results. Tag me on Pinterest at **Savory Discovery**. Show off your beautiful layered creation. Happy cooking!  
—Elowen Thorn.



You need to try this!

[Savorydiscovery.com](http://Savorydiscovery.com)

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Author: Elowen Thorn

Cooking Method:[Stovetop Baking](#)

Cuisine: [Italian](#)

Courses:[Dinner Main](#)



## Classic Homemade Lasagna with Rich Meat Sauce | 18

Difficulty: **Beginner**

Prep time: **30 minutes**



## Classic Homemade Lasagna with Rich Meat Sauce | 20

Cook time:**1 hour**

Rest time: **30 minutes**

Total time: **2 hours**

Servings: **12 servings**

Calories: **522 kcal**

Best Season: **Summer**

## **Description**

This easy lasagna recipe bakes up cheesy, hearty, and full of rich meat

sauce. It's perfect for family dinners or potlucks.

## Ingredients

- 16 ounces lasagna noodles

### ==== Sauce ===

- 2 pounds lean ground beef
- 56 ounces crushed tomatoes ((two 28-ounce cans))
- 1 cup onion diced
- 1 tablespoon garlic minced ((2 to 3 cloves))
- 1 tablespoon Italian seasoning blend
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 4 tablespoons tomato paste
- 1 tablespoon olive oil
- 1 tablespoon fresh parsley chopped

### ==== Cheese Mixture ===

- 1½ cups ricotta cheese
- 3 cups mozzarella cheese divided
- 2 cups parmesan cheese shredded and divided
- 1 egg
- 1 tablespoon fresh parsley chopped

## Instructions

1. In an extra large skillet (or sauce pot), on medium-high heat, add your olive oil, chopped onions, minced garlic, italian seasoning

blend, salt and black pepper. Saute for 2 to 3 minutes or until the onions start to get tender. Push your cooked onions and spices to the side of your skillet and add your ground beef.

2. Cook your beef for another 5 to 7 minutes or until it is cooked thoroughly and no pink remains in the meat. Stir your cooked onions into your cooked beef. Drain any excess fat if desired before moving on to the next step.
3. Add the tomato paste to the beef mixture and stir it around until it is completely incorporated.
4. Add the crushed tomatoes, stir and turn your heat to low to simmer for 20 to 30 minutes while you prepare the rest of your ingredients. Note: Taste your sauce to see if you need to add any more salt and pepper. This is personal preference as some brands of can tomatoes can be saltier than others.
5. Once your sauce has simmered, turn off the heat and add the 1 tablespoon of fresh chopped parsley and stir. Set aside until ready to assemble your lasagna.
6. While your sauce is simmering, boil your lasagna noodles for only 5 minutes. You want them to just be partially cooked. Drain the pasta water from the pot and leave your noodles in the warm pot while you are assembling the lasagna.
7. In a medium sized mixing bowl add your ricotta cheese, 2 cups mozzarella cheese, 1½ cups shredded parmesan cheese, egg and fresh chopped parsley. Stir to combine.
8. Preheat oven to 350°F. Lightly spray, with cooking spray, a deep dish 9×13 casserole pan (also known as a lasagna pan).
9. Layering your lasagna: start by adding 1½ to 2 cups sauce into the bottom of the pan and spreading it evenly.
10. Next add a layer of 5 to 6 noodles (they should be slightly overlapping and you can trim them to fit your pan).
11. Then you will layer ½ of your cheese filling evenly over the noodle layer.
12. Once your cheese layer is spread out, very gently spoon over 2

cups of sauce. Do not mix the sauce into the cheese layer, just gently smooth it over.

13. Repeat with another layer of noodles, the other half of the cheese mixture and another 2 cups of sauce. You will top that with the remaining noodles, then the remaining sauce. You will top your lasagna with the remaining 1 cup mozzarella and  $\frac{1}{2}$  cup shredded parmesan cheese.
14. Cover your lasagna dish with aluminum foil (you can lightly spray your aluminum foil with some cooking spray, on the side that will be facing the cheese to keep the cheese from sticking when baking) and bake it for 30 minutes, then remove the foil and continue to bake for another 30 minutes or until the cheese is lightly golden and bubbly.
15. Once your lasagna has cooked, allow it to cool on the counter for a minimum of 30 minutes, up to 45 minutes, before slicing and serving. It will still be nice and warm but you will get nice pretty slices (and not a lasagna mess all over your plate) by allowing it to rest and set up.

## Notes

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Keywords: Lasagna, Pasta, Beef, Italian, Dinner, Comfort Food

See also Greek Moussaka