

Best Lasagna

modified from Sandra Lee recipe

Prep time: 20 minutes

Cook time: 55 minutes

Yield 4 servings

Salt

- 1 Package lasagna noodles- [pref no boil]
- 1 1/4 pounds lean ground turkey, chicken or beef (one package)
- 1 medium yellow onion, finely chopped
- 1 teaspoon minced garlic
- 1 tablespoon dried oregano
- 1 can tomato soup
- 2 cups spaghetti sauce plus tomato sauce for bottom of pan
- 2 tablespoons apple cider vinegar
- 2 cups ricotta cheese
- 2 cups shredded mozzarella cheese

[Skip for no boil noodles]

Bring a large pot of water to a boil and add salt. Boil noodles according to package directions. Drain and arrange in casserole (see below).

While noodles are boiling, brown meat in a large frying pan over medium-high heat, adding chopped onion, garlic and oregano to meat as it cooks. (Add other vegetables as desired). When meat has browned, drain off fat and then add tomato soup, spaghetti sauce and apple cider vinegar. Simmer for 20 minutes.

Preheat oven for 350° F.

Pour tomato sauce to coat bottom of pan. Lay noodles lengthwise across bottom of casserole dish. Spread a layer of ricotta cheese over top of noodles. Add a layer of meat mixture, then cover with mozzarella cheese and repeat for a total of 3 layers. Finish with a layer of cheese and bake for 30 minutes or until bubbling. Remove from heat and let stand for 5 minutes before cutting and serving.