

# My Family's Favorite Lasagna by Lynn's Recipes

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A very good and tasty lasagna. This is one of my family's favorites.

## Ingredients:

- 1 pound of Italian Sausage
- ½ cup chopped onion
- 1 garlic clove, chopped
- 1 -- 14.5 ounce of diced tomatoes
- 2 -- 6 ounce cans tomato paste
- 1 Tablespoon of granulated sugar
- 1 teaspoon dried basil
- 1 teaspoon dried oregano
- 1 teaspoon fennel seeds
- ½ teaspoon red pepper flakes
- Salt and pepper to taste
- 2 eggs
- 15 ounce container of Ricotta Cheese
- ½ cup grated Parmesan Cheese
- 1 pound grated Mozzarella Cheese
- 10 lasagna noodles, cooked

Cook sausage, onion and garlic until browned. Drain if needed. Add tomatoes, tomato paste, sugar, basil, oregano, fennel seeds, pepper flakes, salt and pepper. Cook for 15 minutes. Mix eggs, Ricotta Cheese, and Parmesan Cheese. Layer ½ of lasagna noodles, ½ of sauce, ½

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Ricotta mixture and ½ of Mozzarella Cheese. Repeat layers, ending with Mozzarella Cheese. Bake at 350° for 35 minutes.

NOTE: Instead of boiling and draining noodles, place noodles in a 9x13" pyrex dish and pour boiling water over them. While cooking and getting the remaining ingredients ready, the noodles will soften and become pliable. This saves a lot of time and doesn't give you extra dishes to wash.

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Lynn's Recipes: December 2010  
www.lynnrecipes.com

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