

# Tomato Basil Meat Lasagna

Recipe By Chanie Nayman



Cooking and Prep:  1  
h 40 m

Serves:  6

Contains:   

Preference: Meat

Difficulty: Easy

Source: Family Table by  
Mishpacha Magazine

I created this recipe right before Pesach. Sounds like terrible timing, but it was actually perfect. Everyone had a hot and filling supper, something not to take for granted erev Pesach!

## Ingredients (14)

### Main ingredients

- 1 (12-oz) box oven-ready lasagna noodles (see tip)
- oil, for sautéing
- 1 onion, chopped
- 1 - 1 and 1/2 pounds ground meat
- 2 cloves garlic, chopped, or 2 cubes [Gefen Frozen Garlic](#)
- 1 (28-oz) can crushed tomatoes

- 2 (6-oz) cans tomato paste
- 1 (15-oz) can **Gefen Tomato Sauce**
- 1 tablespoon sugar
- 1 tablespoon dried basil or 3 cubes **Dorot Gardens Frozen Basil**
- 1/2 tablespoon dried parsley
- 2 teaspoons salt
- 1/4 teaspoon black pepper

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### Sommelier Suggests

- Terra di Seta Chianti Classico Riserva**
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## Start Cooking

### Make the Meat Lasagna

Yields 1 9x13-inch pan.

1. Heat oil in a very large skillet or a wide-bottomed pot. Add the chopped onion and sauté until golden, about 10 minutes. Add the chopped meat and garlic and sauté until browned, approximately five minutes. Add the crushed tomatoes, tomato paste, tomato sauce, and seasonings. Mix well and remove from heat.
2. Preheat oven to 350 degrees Fahrenheit. In a 9x13-inch baking pan, layer the lasagna, starting with one ladleful of sauce, then a layer of noodles. Repeat layering until the noodles are used up, ending with the sauce. Cover pan tightly and bake for an hour. Remove cover and bake another 20 minutes.

#### Note:

This freezes well. For best freezer results, use oven-ready lasagna noodles.

#### Tip:

If you don't have oven-ready lasagna noodles, use regular raw lasagna noodles and add 1/2 cup water to the meat mixture. For a super shortcut, use 1 and 1/2 jars marinara sauce in place of the crushed tomatoes and tomato sauce.