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# Lasagna 1.0

*From the Kitchen of Brett Broussard*

**2 pounds ground meat**  
**3 cans whole tomatoes (28 oz.)**  
**2 cans tomato paste (12 oz.)**  
**1 can tomato puree (12 oz.)**  
**5 whole bay leaves**  
**1 tablespoon fennel seed**  
**1 tablespoon Italian seasoning**  
**1/2 cup sugar**  
**4 cups onions (chopped)**  
**2 cups celery (chopped)**  
**1 cup bell pepper (chopped)**  
**2 tablespoons garlic (chopped)**  
**16 ounces mozzarella cheese**  
**2 boxes cottage cheese**  
**2 cups parmesan cheese**  
**1 box lasagna noodle**

Brown ground meat over medium high heat. Once browned add onions, celery, bell

peppers, and garlic. Continue cooking until the vegetables are softened, about 10-15 minutes. Add tomato paste and brown. It should stick to the bottom of the pan, just continue scraping and cook for an additional 10 minutes. In a separate bowl, combine the cottage cheese, mozzarella cheese, and Parmesan cheese, reserving a little mozzarella for the top. Once the meat mixture has cooled, start to layer, starting with the meat, lasagna noodles, and cheese mixture. Repeat three times and top with mozzarella. Bake covered at 375 degrees for 30 minutes. Let cook for at least 15 minutes before serving.

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