

Treasure Barrel

World's Best Lasagna Recipe

40 min Prep time	**1 h 15 min** Cook time	**1 h 55 min** Total time
8 Servings	**Medium** Difficulty	**Italian** Cuisine

Ingredients

For the Beef Sausage Ragù

- [ ] 2 tbsp olive oil
- [ ] 1.5 lbs ground beef sausage
- [ ] 1 large yellow onion, finely diced
- [ ] 4 cloves garlic, minced
- [ ] 1 (28 oz) can crushed tomatoes
- [ ] 1 (15 oz) can tomato sauce
- [ ] 2 tbsp tomato paste
- [ ] 1/2 cup water
- [ ] 2 tsp dried oregano
- [ ] 1 tsp dried basil
- [ ] 1/2 tsp red pepper flakes (optional)
- [ ] 1 tsp sugar
- [ ] Salt and black pepper to taste
- [ ] 1/4 cup fresh basil, chopped

For the Cheese Filling

- [ ] 16 oz whole milk ricotta cheese
- [ ] 1 large egg
- [ ] 1/4 cup fresh parsley, chopped
- [ ] 1/2 tsp salt
- [ ] 1/4 tsp black pepper
- [ ] 1 cup grated Parmesan cheese, divided

For Assembling

- [ ] 12 no-boil lasagna noodles
- [ ] 16 oz low-moisture mozzarella cheese, shredded (about 4 cups)
- [ ] Extra fresh basil for garnish

Instructions

1. Start the ragù. Heat the olive oil in a large, heavy-bottomed pot or Dutch oven over medium-high heat. Add the ground beef sausage and cook, breaking it up with a spoon, until well-browned. This should take about 8-10 minutes. Drain off any excess fat, but leave a little for flavor.

2. Add the diced onion to the pot and cook until it’s softened and translucent, about 5-7 minutes. Stir in the minced garlic and cook for just one more minute until fragrant. You’ll smell it, it’s wonderful.

3. Stir in the crushed tomatoes, tomato sauce, tomato paste, water, dried oregano, dried basil, red pepper flakes (if using), sugar, and a good pinch of salt and pepper. Bring it to a simmer, then reduce the heat to low. Let it bubble away gently, uncovered, for at least 45 minutes, stirring occasionally. You want the sauce to thicken and the flavors to deepen. Stir in the fresh basil right at the end.

4. While the sauce simmers, make the cheese filling. In a medium bowl, combine the ricotta cheese, egg, parsley, salt, pepper, and 1/2 cup of the grated Parmesan. Mix it well until it’s smooth and combined. Preheat your oven to 375°F (190°C).

5. To assemble, spread about 1 cup of the meat sauce evenly on the bottom of a 9x13 inch baking dish. Arrange 4 no-boil lasagna noodles over the sauce, overlapping them slightly. Sometimes I break one to fill in the gaps.

6. Spread one-third of the ricotta mixture over the noodles. Sprinkle with one-third of the shredded mozzarella. Spoon about 1½ cups of meat sauce over the cheese. Repeat the layers two more times: noodles, ricotta, mozzarella, sauce. For the top layer, place the last 4 noodles, cover with the remaining meat sauce, and sprinkle with the remaining mozzarella and the last 1/2 cup of Parmesan.

7. Cover the dish tightly with foil that you've sprayed with a little non-stick spray (so cheese doesn't stick). Bake for 25 minutes. Then, carefully remove the foil and bake for another 15-20 minutes, until the cheese is melted, bubbly, and starting to get golden spots.

8. This is the important part. Take the lasagna out of the oven and let it rest, right there on the stove, for at least 15 minutes before you even think about cutting into it. This lets everything set up. Garnish with extra fresh basil before serving, maybe with a simple dessert waiting.

Nutrition per serving

580 kcal	38 g	42 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- The ragù can be made up to 2 days ahead and stored in the fridge, which actually improves the flavor.
- For a smoother cheese layer, you can use an electric mixer to blend the ricotta mixture.
- Leftovers keep well in the fridge for up to 4 days and reheat beautifully.