

## Hunt's Lasagna

2 pounds ground beef or half ground  
beef and half Italian sausage  
1 onion, chopped  
1 (48 ounce) jar Hunt's Prima Salsa  
1 cup water  
1 pound Mozzarella cheese  
1 quart small curd cottage cheese

1 egg, slightly beaten  
2 tablespoons chopped parsley  
1½ teaspoon seasoned salt  
¼ teaspoon pepper  
1 pound lasagna noodles, cooked  
and drained  
½ cup grated Parmesan cheese

Cook beef and onion in a large skillet until beef loses redness and onion begins to soften; drain excess fat. Stir in Prima Salsa and water and bring to a boil, stirring often; simmer 5 minutes. Cut 12 thin slices of Mozzarella and set aside for topping. Shred remainder of Mozzarella and combine in a bowl with cottage cheese, egg, parsley, salt and pepper. Spread several spoons of meat sauce over bottom of each of 2 (2 quart) baking dishes.\* Arrange 3 cooked noodles lengthwise in each. Next add a layer of about 1½ cups meat sauce. Repeat layers of noodles, cheese mixture and meat sauce until all used up. Sprinkle half the Parmesan over each and top with reserved sliced Mozzarella.

For 8 servings, bake one pan at 350°F 30 to 35 minutes until bubbly.

\* Prepare it in two baking dishes, each large enough to serve 8 people. Bake and serve one. Cover and freeze the other to bake and serve on a night you don't have time to make lasagna from scratch. Remove from freezer at least 1 hour before baking. Bake, lightly covered with foil, at 375°F 1 hour and 15 minutes.