



Easy Lasagna

INGREDIENTS:

- 1 lb. Cottage cheese (add some ricotta if desired)
- Lasagna noodles cooked el dente (For Gluten Free, slice 2 yellow squash into circles)
- Parmesan cheese (to sprinkle on top)
- 2 packages Mozzarella cheese slices
- 1 lb. breakfast sausage (browned & drained), $\frac{1}{4}$ pound reserved for each layer
- 1 small can tomato sauce
- 1 package McCormick Spaghetti Sauce (dry mix)
- 2 small cans crushed or stewed tomatoes
- $\frac{1}{2}$ Onion diced or 2 Tbsp. dried onion
- $\frac{1}{2}$ tsp. garlic salt
- 2 Tbsp. Parsley flakes
- 1 bay leaf

SAUCE:

Simmer tomato sauce, McCormick mix, crushed tomatoes, onion, garlic salt, parsley and bay leaf for 20 minutes. Add $\frac{3}{4}$ browned sausage and simmer additional 20 minutes.

DIRECTIONS:

In 9 x 13 pan layer:

Sauce, noodles (cooked el dente) or squash, cottage cheese, mozzarella slices, some of reserved sausage. Repeat layers. End with sauce and sprinkle with some parmesan cheese.

Bake 375 for 35-45 minutes