Easy Ground Beef Lasagna

Ingredients

- 9 lasagna noodles
- 1 Tbsp olive oil*
- 3/4 cup chopped yellow onion**
- 1 pound Wagyu-Holstein ground beef*
- Salt and pepper
- 3 cloves garlic, minced**
- 48 ounces Papa Rico's Red Sauce*
- 1 tsp dried Italian seasoning
- 1/4 cup chopped fresh parsley
- 16 ounces shredded mozzarella cheese*
- 1/2 cup grated Parmesan cheese*

** Items that can be purchased at Hansen's Dairy stores*
*** Items available seasonally at Hansen's Dairy Stores*

Instructions

- Preheat oven to 375° F.
- Bring a large pot of salted water to a boil. Add lasagna noodles and cook according to package directions. Drain the noodles and rinse them with cold water. Lay them out on parchment paper to keep them from sticking together.
- While noodles are boiling, heat the olive oil in a large skillet over medium-high heat. Add the onion and cook until softened, stirring occasionally. Add the Wagyu ground beef and cook, crumbling, until beef is browned. Season with salt and pepper. Add the minced garlic and cook, stirring for 30 seconds.
- Stir in red sauce, Italian seasoning and parsley. Bring to a simmer then reduce heat. Cook at a low simmer for 10 to 15 minutes, stirring occasionally.
- To assemble the lasagna, put about 1 cup of the sauce into a 9x13-inch baking dish. Lay 3 noodles in an even layer over the sauce. Spread 1/3 of the remaining sauce over the noodles. Sprinkle 1/3 of the mozzarella and 1/3 of the Parmesan over the top.
- Repeat the same layer one more time: 3 noodles, 1/2 of the remaining sauce, 1/2 of the remaining mozzarella and 1/2 of the remaining Parmesan. For the top layer of the lasagna, use the remaining 3 noodles, the rest of the sauce, and the rest of the mozzarella and Parmesan.
- Cover the lasagna with foil that has been sprayed with cooking spray on the underside.
- Bake covered with for 35 minutes. Remove foil and continue baking for 10 to 15 minutes more, or until the lasagna is hot and bubbling on the sides and the cheese is lightly browned on top. Let it rest for 10 minutes before serving.

To Make Ahead: Assemble the lasagna and refrigerate it, covered, for up to 24 hours before baking. If lasagna is fully chilled in the refrigerator, add about 15 minutes to the covered baking time.

Freezer Instructions: Assemble the lasagna, wrap tightly and freeze for up to 3 months. Let thaw in the refrigerator for 24 hours before baking. Bake as directed, adding about 15 minutes to the covered baking time.