

Meatball Lasagna Recipe

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Ingredients:

- 1 bag Farm Rich meatballs
- 8 oz. Lasagna Noodles, cooked according to package directions
- 24 oz. Spaghetti Sauce
- 8 oz. Cottage Cheese
- 1 Egg
- 2 cups Mozzarella Cheese, shredded
- 1 cup Cheddar Cheese, shredded

Directions:

1. Preheat oven to 375 degrees.
2. In a small bowl, use a fork to mix one egg with the cottage cheese. Set aside.
3. Spread a thin layer (a couple of spoonfuls) of spaghetti sauce in the bottom of a 2-quart baking dish, and then place one layer of cooked lasagna noodles on top.
4. Spread about 8-10 ounces of spaghetti sauce in a thin layer across the lasagna noodles. Then, spread half of the cottage cheese mixture in a small layer on top of that.
5. The next layer is cheese. Sprinkle half a cup of Mozzarella and half a cup of Cheddar cheeses across the top of the cottage cheese mixture.
6. Next, use half a bag of frozen meatballs to form a layer on top of the cheeses. I simply lined them up in 4-5 rows.
7. Cover the meatballs with one layer of cooked spaghetti noodles. Repeat the layering process from Steps 4 through 6 (sauce, cheeses, meatballs, noodles).
8. Finally, cover the baking dish with aluminum foil and bake in the 375 degree oven for 45 minutes. After 45 minutes, remove the foil and sprinkle the remaining cup of Mozzarella cheese across the top of the lasagna. Return dish to oven and bake an additional 10-15 minutes until cheese is melted.