Cheese Lasagna

Ingredients

For the lasagna sheets:

- 1 cup all-purpose flour
- 2 large eggs
- 1/4 teaspoon salt
- 1/4 cup water

For the meat sauce:

- 1 pound ground beef
- 1 pound Italian sausage
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 (28-ounce) can crushed tomatoes
- 1 (15-ounce) can tomato sauce
- 1 (15-ounce) can tomato paste
- 1 teaspoon dried oregano
- 1/2 teaspoon dried basil
- 1/4 teaspoon red pepper flakes
- Salt and pepper to taste

For the cheese mixture:

- 15 ounces ricotta cheese
- 1/2 cup grated Parmesan cheese
- 1 large egg
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper

For assembling:

- 12 lasagna sheets
- 1 cup shredded mozzarella cheese

Optional:

- Fresh basil leaves for garnish

Method:

Make the lasagna sheets:

- Combine flour, eggs, salt, and water in a bowl. Knead until smooth. Wrap in plastic wrap and let rest for 30 minutes.
- Roll out the dough on a floured surface to a thin sheet. Cut into rectangles. Cook in boiling salted water for 2-3 minutes until tender. Remove and set aside.

Make the meat sauce:

- Brown ground beef and Italian sausage in a large skillet. Drain excess fat.
- Add onion and garlic, and cook until softened.
- Stir in crushed tomatoes, tomato sauce, tomato paste, oregano, basil, red pepper flakes, salt, and pepper. Simmer for 30 minutes, or longer.

Prepare the cheese mixture:

- Combine ricotta cheese, Parmesan cheese, egg, salt, and pepper in a bowl.

Assemble the lasagna:

- Preheat a 9x13 inch baking dish.
- Spread a thin layer of meat sauce in the bottom of the dish.
- Layer lasagna sheets, cheese mixture, and meat sauce, repeating until all ingredients are used.
- Top with mozzarella cheese.

Bake:

- Cover with foil and bake in a preheated 375°F (190°C) oven for 30 minutes.
- Uncover and bake for an additional 30 minutes, or until bubbly and golden brown.

Let it rest:

- Let the lasagna rest for at least 15 minutes before serving.

Garnish:

- Garnish with fresh basil leaves, if desired.