

# The Best Make Ahead Lasagna

<https://www.culinaryhill.com/the-best-make-ahead-lasagna-recipe/>

**Course** Main Course

**Cuisine** Italian

**Prep Time** 10 minutes

**Cook Time** 9 hours 40 minutes

**Total Time** 9 hours 50 minutes

**Servings** 12 servings

**Calories** 662 kcal

## Ingredients

- 1 pound ground beef
- 1 pound ground Italian sausage
- 1 medium onion chopped (about 1 cup)
- 4 cloves garlic minced
- 1 (28 ounce) can crushed tomatoes
- 1 (15 ounce) can tomato sauce
- 2 (6 ounce) cans tomato paste
- 1/2 cup water
- 2 tablespoons sugar
- 1 1/2 teaspoons dried basil
- 1 teaspoon Italian seasoning
- 1/2 teaspoon fennel seeds
- Salt and freshly ground black pepper
- 1 (16 ounce) container ricotta cheese
- 1 egg
- 2 teaspoons dried parsley
- 1 box lasagna noodles NOT no-boil
- 1 pound mozzarella cheese shredded
- 1 cup Parmesan cheese grated

## Instructions

1. In a large saucepan or Dutch oven, cook beef, sausage, and onion over medium heat until well browned, about 10 minutes. Drain the fat if desired. Stir in garlic until fragrant, about 30 seconds.
2. Stir in crushed tomatoes, tomato sauce, tomato paste, water, sugar, basil, Italian seasoning, fennel, salt to taste (I like 1 tablespoon but you can use less) and 1/4 teaspoon pepper. Simmer uncovered for 30 minutes, stirring occasionally.

3. Meanwhile, in a large bowl, combine ricotta cheese with egg, parsley, and ½ teaspoon salt. Chill until the meat sauce is finished.
4. To assemble, spread 1 cup meat sauce in the bottom of a 9-inch x 13- inch baking dish. Arrange a single layer of uncooked noodles lengthwise over the meat sauce. Spread with 1/3 of the ricotta mixture. Top with 1/3 (about 5 ounces) of mozzarella. Sprinkle with 1/3 cup Parmesan cheese.
5. Spoon 1 cup meat sauce over the cheese. Make another layer of noodles, ricotta mixture, and mozzarella and Parmesan. Repeat layers 1 more time, for a total of 3 layers. (You will have about 1 quart sauce left which can be passed separately or reserved for another use).
6. Spray a large piece of foil with nonstick spray and cover baking dish. Refrigerate at least 8 hours or overnight. • To bake, preheat oven to 375° F. Bake for 25 minutes covered with foil. Remove foil and bake an additional 25 minutes or until hot and bubbly. Cool 5 minutes before serving.

### Recipe Notes

- If you have an extra tall 9-inch x 13-inch baking dish, you will have enough space for 4 layers of noodles. The total amount of sauce, ricotta mixture, and cheese is the same, but you can divide everything by 4 instead of 3 to make the extra layer.