

Dutch Oven Lasagna

This recipe is adapted from the Field Guide to Dutch Oven Cooking.

INGREDIENTS

- 1 pound ground beef
- 32 ounces spaghetti sauce
- 1 cup water
- 1 small can ripe olives, sliced, do not drain
- 1 box lasagna noodles, uncooked
- 2 cups cottage cheese
- 12 ounces mozzarella cheese, grated
- ¼ cup parmesan cheese, grated
- 8 ounces fresh mushrooms, quartered

METHOD

In a 12 inch Dutch Oven, brown the ground beef. Remove to small bowl when cooked.

In a large bowl, combine spaghetti sauce, water, and olives with juice. Stir in ground beef and mushrooms.

In Dutch oven, place a thin layer of spaghetti sauce mixture, then a layer of uncooked noodles (break to fit), mozzarella cheese, and cottage cheese. Repeat layers ending with sauce.

Sprinkle with Parmesan cheese. Bake for 60 to 90 minutes with 7 coals on the bottom and 1 coals on top.

Lasagna is done when the noodles start to buckle and rise to the top. Be careful not to burn the bottom.

Use the best spaghetti sauce you can find--we like Rossario's!

Source: Jay Hinkens

(8 servings)

NUTRITION FACTS	
Servings:	8
Amount Per Serving	
Calories:	390
Total Fat:	19.89g
Cholesterol:	79mg
Sodium:	895mg
Total Carbs:	19.37g
Dietary Fiber:	3.25g
Sugars:	11.69g
Protein:	26.47g