

## INGREDIENTS

1 ¼ lb ground beef  
2/3 cup breadcrumbs  
2 eggs, whisked  
1/4 cup finely chopped parsley  
1 small onion chopped  
4 cloves garlic, minced  
1 Tbsp tomato paste  
1 tsp salt  
1 tsp pepper  
2 cups ricotta  
1 tsp salt  
1/2 tsp pepper  
4 Fresh Lasagna noodles cut to Bundt size (if not using “Fresh” make sure you boil them to al dente prior to using in recipe).  
1 1/2 cups tomato sauce  
Mozzarella slices

## DIRECTIONS

1. Preheat oven to 350°F (180°C).
2. In a large bowl mix together beef, bread crumbs, eggs, parsley, salt (1tsp), pepper (1 tsp), onion, garlic and tomato paste until combined.
3. Grease the loaf pan.
4. Press 3/4 of the meat mixture into a loaf pan along the bottom and press up the edges creating a rectangular well in the middle. Try to ensure even thickness throughout.
5. Mix together ricotta with 1 tsp salt and 1/2 tsp pepper.

6. In the well, layer lasagna followed by ricotta, slices of mozzarella. Repeat with 4 layers with the last layer being lasagna.
7. Spread the remaining meat mixture (1/4 of mixture) over the top covering the lasagna noodles and seal the edges.
8. Bake for 40 minutes covered with foil. Remove foil and cook for an additional 15 to 20 minutes. Take out of oven and place a baking pan on top of the loaf pan. Carefully turn pans over and let sit for a few minutes before removing loaf pan. Top with tomato sauce and slices of mozzarella. Broil in the oven until golden brown and bubbly.