



# Dairy Isle Cheesy Meat Lasagna

## Ingredients

- 8 cups **Dairy Isle Shredded Mozza Cheese**
- 1 x 476g Ricotta Cheese
- 2 pounds Ground Beef
- 1 tbsp Olive Oil
- 1 tsp Smoked Paprika
- 1/2 tsp Salt
- 1/2 tsp Pepper
- 3 1/2 Cups Pasta Sauce
- 1 x 796ml Canned diced tomatoes
- 1 box Oven Ready Lasagna Noodles
- 4 cups Baby Spinach

## Method

### Preparation:

1. Preheat the oven to 350°F or 180°C
2. In a Large non-stick pan heat the olive oil and add the ground beef
3. Break up the beef while cooking. When the beef is almost cooked, add in smoked paprika along with the salt and pepper and finish cooking.
4. Add in pasta sauce and diced tomatoes - simmer sauce for 5-10 minutes.

### Assemble the Lasagna:

1. Cover the inside bottom of a 7 x 11 baking dish with a thin layer of sauce.
2. Then prepare 3 layers of Lasagna in this order: noodles, meat sauce, ricotta cheese dotted on each layer, spinach, **Dairy Isle Shredded Mozza Cheese**.
3. Cover the dish with foil wrap, spray underside of foil with cooking spray.
4. Bake lasagna for an hour. Remove tin foil and continue baking for another 15 minutes.
5. Let cool slightly and serve.