

# Landfill Lasagna

Also known as the Trashpan, this lasagna is always the last one made for each Lasagna Night party. It can be a meat lasagna, vegetable lasagna, or combination of both. It uses all leftover ingredients to make a truly unique lasagna. Feel free to take creative license with this recipe; we always do.

For this lasagna, you will need layers of:

- Sauce
- Filling
- Cheeses
- Noodles

## Sauce

Consider using

- prepared spaghetti sauce,
- tomato sauce,
- tomato paste with water, or
- diced tomatoes with either tomato sauce or paste with water

Add spices to sauce. Consider basil, oregano, parsley, salt and pepper. If using meat (sausage, ground beef, etc.), brown with onion and add to the sauce. Simmer together.

## Vegetable Filling (if vegetables are desired)

Start by cooking garlic and onion in olive oil if you are using those ingredients. Add vegetables, add and cook till tender.

## Cheeses

Consider using

- Cottage cheese or ricotta
- Mozzarella
- Parmesan

Stir cheeses together or add in separate layers. You may also add an egg to the mixture to thicken it.

## Noodles

Use 9 – 12 noodles, depending on the size of your pan. Cook and drain.

Layer accordingly in a pan (9 X 13 or so) that has been lightly sprayed with cook spray.

- Thin layer of sauce (1/4)
- Noodles (3-4)
- Vegetable Filling (if desired)
- Cheeses
- Repeat 2 more times
- Finish with sauce on top. Additionally, you can sprinkle with Parmesan.

Bake covered with foil at 350° for 30 – 40 minutes.