Lasagna

Camp Prep: 20 minutes
Cook Time: 45 minutes

Ingredients*:*

2 lb. hamburger meat
24 oz. Rao's Marinara Sauce
12 oven ready lasagna noodles
3 eggs
8 oz. shredded mozzarella cheese
16 oz Ricotta cheese
6 oz grated parmesan cheese
1.5 tsp. oregano
1 Tbsp chopped basil
3/4 cup water

At Home Preparation:

1. Mix mozzarella, ricotta, parmesan cheeses, and oregano in a Ziplock and label. Refrigerate.
2. Wash and chop basil, put in Ziploc and label.

At Campout Preparation:

1. Brown hamburger meat in the 12" Dutch oven.
2. Move the hamburger meat to aluminum pot and stir in the spaghetti sauce.
3. Beat the eggs in a second aluminum pot and add in cheese/oregano mix.
4. Add sauce to Dutch oven until thin layer covers the bottom.
5. Break ends of 4 lasagna noodles to fit in 12" Dutch oven, making one layer. Spread 1/3 of the meat/sauce mixture over the noodles. Spread 1/3 of the cheese mixture over the hamburger meat (noodles, meat/sauce, cheese – three layers).
6. Make another layer of 4 lasagna noodles. Spread 1/2 of the remaining meat/sauce mixture over the noodles. Spread ½ remaining cheese mixture over the hamburger meat/sauce.
7. Make another layer of 4 lasagna noodles. Spread the remaining meat/sauce mixture over the noodles. Then spread remaining cheese mixture over the hamburger meat/sauce.
8. Pour ¾ cup water around the inside edge of the Dutch oven.
9. Cover and bake for about 45 minutes.
10. Sprinkle basil on top and serve.

Equipment

12" Dutch oven
2 aluminum pots
Spatula and knife
Serving utensil
Lid lifter & Trivet

Recipe credit: Alex Cheng