

Million Dollar Lasagna

Recipe from Simply Made Recipes • LillyAshleyDesign.com

This Million Dollar Lasagna is rich, creamy, and layered with bold Italian flavor. Classic meat sauce meets a decadent cream cheese layer for an unforgettable comfort food dinner.

Prep Time: 20 minutes | **Cook Time:** 45 minutes | **Yield:** 8–10 servings

Ingredients

- 1 lb ground beef
- 1 small onion, diced
- 2 cloves garlic, minced
- 24 oz marinara sauce
- Salt & pepper, to taste
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- 8 oz cream cheese, softened
- 1 cup ricotta cheese
- ½ cup sour cream
- 1 cup grated Parmesan cheese
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- 9 lasagna noodles, cooked and drained
- 3 cups shredded mozzarella cheese

Instructions

Preheat oven to 375°F.

Cook ground beef and onion until browned; add garlic and cook briefly.

Stir in marinara sauce, salt, and pepper; simmer 5 minutes.

Mix cream cheese, ricotta, sour cream, and Parmesan until smooth.

Layer meat sauce, noodles, creamy mixture, and mozzarella in a greased 9x13 dish.

Repeat layers, finishing with mozzarella on top.

Cover with foil and bake 30 minutes.

Uncover and bake 15 minutes until bubbly and lightly golden.

Rest 10 minutes before slicing and serving.

Simply Made Tip

Letting the lasagna rest before slicing helps the layers set for cleaner slices.