

Katie's Lamb Lasagna

¾ lbs of ground lamb	5 pasta sheets or lasagna noodles
1 lb fresh mozzarella	½ egg plant, sautéed
1 cup of diced tomatoes and fresh tomatoes	1 tsp kosher salt
1 tsp. oregano	Pinch of pepper
2 cloves fresh and sautéed garlic	1 tsp. Montreal steak and chicken seasoning
¼ lb feta	2 tsp. Sugar

Saute ground lamb with fresh garlic and sugar, kosher salt, pepper and oregano. Cook until completely brown. In another pan sauté 1 cup of diced tomatoes with juice and 1 cup diced fresh tomatoes, sautéed garlic, salt, pepper, oregano, Montreal steak and chicken seasoning.

Simmer until thick and saucy. Cook pasta and cool.

In a cake pan, place a small amount of the tomato sauce on the bottom of pan and then begin layering lasagna sheets with meat, pasta, sautéed eggplant, pasta, meat, feta, pasta, meat, pasta, sauce and then top layer of mozzarella. Bake the dish at 350* F for 30-45 minutes. The cheese will have a nice golden brown and the sauce will be bubbly.