

## EASY LASAGNA

1 lb. ground beef  
1/2 c. chopped onion  
32 oz. spaghetti sauce  
1 T. parsley flakes  
1 t. oregano  
3 c. bisquick  
1 c. creamed cottage cheese

1/4 c. parmesan cheese

3/4 c. milk

1 T. parsley flakes

1 t. basil

1 c. shredded zucchini

1 c. shredded mozzarella      Cook beef and onion. Drain, add spaghetti sauce, parsley and oregano. Bring to boil, stirring, and keep warm over low heat. Mix remaining ingredients except zucchini and mozzarella. Beat 20 strokes. Spread half of dough in ungreased 19 x 9 pan. Sprinkle half of zucchini and half of meat over dough. Top with half of mozzarella. Drop remaining dough by teaspoonfuls. Repeat with remaining zucchini, meat and cheese. Bake until dark golden brown at 375 degrees for 30 to 35 minutes. Let stand 10 minutes before cutting.

Makes 15 servings.

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By: Donna Endreson