**Lasagna**

½ pound ground beef

1 clove garlic, minced

½ tsp. salt

1 batch marinara sauce

¼ cup tomato paste

½ package oven ready lasagna noodles

1 egg, slightly beaten

1 cup ricotta cheese

¼ cup grated parmesan cheese

Dash of ground pepper

8 ounces mozzarella, grated

Brown meat in large skillet and drain off excess fat. Add garlic and ¼ tsp. salt. Simmer 3-5 minutes. Stir in marinara sauce and tomato paste. Cook, stirring occasionally, for 5-10 minutes.

In a separate bowl, combine the egg, ricotta cheese, parmesan cheese and pepper. Blend well.

In a greased square pan, arrange a layer of pasta, spread with a layer of the ricotta cheese mixture, a layer of meat sauce, and a layer of mozzarella. Repeat until all ingredients are used. (Save enough sauce to pour over the top.) Finish with a layer of mozzarella cheese.

Bake at 350F for 30 minutes, or until bubbly. Let stand 10 minutes before serving.