



Delicious Lasagna

Ingredients

For the Bolognese Sauce:

- 4 oz diced pancetta (about 1 cup)
- 1 medium yellow onion, finely diced (about 1½ cups)
- 1 medium carrot, peeled and finely diced (about ½ cup)
- 1 celery stalk, finely diced (about ⅓ cup)
- 3 garlic cloves, minced
- Olive oil, as needed
- 1 lb lean ground beef
- 1 tsp kosher salt, plus more to taste
- ¼ tsp freshly ground black pepper
- 2 tbsp tomato paste
- ½ cup dry white wine
- 1 (28-oz) can crushed tomatoes
- 1 (15-oz) can tomato sauce

For the Béchamel Sauce & Assembly:

- 2 cups whole or 2% milk, at room temperature
- 4 tbsp (½ stick) unsalted butter
- ¼ cup all-purpose flour
- 1 tsp kosher salt
- ⅛ tsp ground nutmeg
- 15 dried lasagna noodles (not no-boil)
- 2 oz grated Parmesan cheese (1⅓ cups freshly grated or 1 cup pre-grated), divided

Instructions

1. Make the Bolognese Sauce:

1. In a large pot or Dutch oven over medium heat, cook the pancetta until it starts to render and brown, about 5 minutes.
2. Add onion, carrot, celery, and garlic. Sauté until vegetables are soft, 6–8 minutes. Add a splash of olive oil if needed.
3. Add the ground beef, salt, and pepper. Cook until meat is browned, breaking it up as it cooks.
4. Stir in tomato paste and cook for 2 minutes. Add white wine and simmer until mostly evaporated, about 3–4 minutes.
5. Add crushed tomatoes and tomato sauce. Stir well, bring to a simmer, then lower heat and cook uncovered for 45–60 minutes, stirring occasionally.

2. Make the Béchamel Sauce:

1. In a saucepan, melt butter over medium heat. Whisk in flour and cook for 1–2 minutes to form a roux.
2. Gradually whisk in the milk until smooth.
3. Add salt and nutmeg. Cook, whisking frequently, until thickened, 5–7 minutes. Remove from heat.

3. Prepare the Noodles:

1. Bring a large pot of salted water to a boil. Cook lasagna noodles until al dente.
2. Drain and lay them on a clean kitchen towel to prevent sticking.

4. Assemble the Lasagna:

1. Preheat oven to 375°F (190°C).
2. In a 9×13-inch baking dish, spread a thin layer of Bolognese sauce.
3. Layer 4–5 noodles over the sauce.
4. Add one-third of the béchamel and one-third of the Bolognese. Sprinkle with a bit of Parmesan.
5. Repeat layers twice more, ending with béchamel and the remaining Parmesan on top.
6. Cover loosely with foil and bake for 40 minutes. Uncover and bake another 20 minutes, or until golden and bubbly.
7. Let rest for 15 minutes before slicing.