

Lasagna in a Bun

Great for watching the football game

8 8-inch sub rolls

1 cup spaghetti sauce – your favorite

1 pound ground beef, extra lean

garlic powder – to taste, optional

Italian seasoning – to taste, optional

1 cup ricotta cheese

1/4 cup parmesan cheese

1 cup (4 oz.) cheddar cheese – divided and shredded

1 cup (4 oz.) mozzarella cheese– divided

Cut thin slices off tops of buns. Hollow out centers, leaving 1/4” thick shells; discard tops and centers or save for another use. (Feed the birds or make bread crumbs!) In a skillet, brown ground beef; drain. Add spaghetti sauce and seasonings (as desired). Cook 4-5 minutes to heat through. Meanwhile combine ricotta, parmesan and half of the cheddar and mozzarella cheeses; mix well. Combine remaining cheeses and set aside. Spoon meat sauce into buns; top with ricotta mixture. Place on a baking sheet. Cover loosely with foil and bake at 350 degrees for 20-25 minutes. Uncover and sprinkle with remaining cheese. Return to oven for 2-3 minutes or until the cheese melts. Serves 8.

NOTE: Can be refrigerated and heated later.