

# Classic One-Person Lasagna

Indulge in a rich and comforting mini lasagna, perfect for a solo meal. Layers of pasta, savory meat sauce, and creamy béchamel combine for a delightful experience.


**40 min**

Total time

**Medium**

Difficulty

**680**

kcal / serving

## Ingredients

- 2 lasagna noodles
- 100g ground beef
- 1/4 cup marinara sauce
- 1/4 cup ricotta cheese
- 1/4 cup shredded mozzarella cheese
- 1 tablespoon grated Parmesan cheese
- 1/4 teaspoon dried oregano
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 cup béchamel sauce (optional)
- Fresh basil for garnish

## Steps

- 1 Preheat your oven to 375°F (190°C).
- 2 Cook the lasagna noodles according to package instructions until al dente, then drain.
- 3 In a skillet over medium heat, brown the ground beef until fully cooked, then drain excess fat.
- 4 Stir in the marinara sauce, oregano, salt, and pepper, letting it simmer for 5 minutes.
- 5 In a small baking dish, spread a layer of the meat sauce on the bottom.
- 6 Place one lasagna noodle over the sauce, then spread half of the ricotta cheese on top.
- 7 Add another layer of meat sauce and half of the mozzarella cheese.
- 8 Top with the second noodle, remaining meat sauce, ricotta, and mozzarella.
- 9 Pour béchamel sauce on top if desired, and sprinkle with Parmesan cheese.
- 10 Cover with foil and bake for 20 minutes, then remove the foil and bake for an additional 10 minutes until bubbly and golden.

11

Let it cool for a few minutes before garnishing with fresh basil and serving.