**Homemade Ground Beef Lasagna　serving for 6**

**Ingredients**

pasta for lasagna half box - 400g
pasta sauce 2/3 jar
ground beef 1/2 lb 220g
onion 1
pepper 3
ricotta cheese 350g
Cheddar cheese 100g
parsly
salt
nutmeg
pepper
olive oil

**Direction**

1. Preheat oven 360℉/ 190℃.
2. Boil water to cook pasta.
3. Cook pasta as directed on the box.
4. Chop onion and pepper.
5. Heat pan and spread a little olive oil, then place chopped onion into  it.  Cook with medium heat.
6. Add chopped pepper.
7. Add pasta sauce and cook until boiled.
8. In the baking dish make the first layer of pasta.
9. Place the cooked sauce, then ricotta cheese on the layer.
10. Make 3 layers
11. Place the pasta on the top.
12. Spread pasta sauce, Cheddar cheese and parsley on the top.
13. Place it into oven and cook 40min.
14. Take it out and serve.
15. Enjoy.