

Recipe adapted from [About.com](http://About.com)



## Lazy-agna (Pierogi Style)

12 oz. package of no boil lasagna noodles

2 large onions, sliced

1 T butter

1 T olive oil

3 medium potatoes, peeled and cut into large chunks

1/4-1/2 c skim milk

1/2 t onion salt, divided

1 c cheddar cheese

1/4 t salt

1/2 t black pepper

2 c small curd, low fat cottage cheese

1 large egg

1/2 c bread crumbs

Sour cream (optional)

Dill (optional)

Soak the lasagna noodles for 30 minutes in warm water.

While the noodles soak, boil the potatoes in salted water until tender (about 15-20 minutes). Also, caramelize the sliced onion in 1 T butter, 1 T olive oil and a bit of salt, stirring occasionally until reduced and golden brown (about 45 minutes). Set the onions aside when done.

After the potatoes are tender, drain and place them in a large mixing bowl to mash. Mash the potatoes adding milk slowly until desired level of consistency is reached (we like ours smooth, but thick). Next add the cheddar cheese, salt, 1/4 teaspoon onion salt and black pepper. Set aside.

Preheat oven to 350F and grease a 9-inch by 13-inch baking dish. Next in a separate bowl, combine the cottage cheese, egg, and 1/4 teaspoon of onion salt. Set aside.

Place a single layer of noodles in the baking dish. Top with 1/3 of the cottage cheese mixture, 1/3 of the mashed potato mixture, and 1/4 of the caramelized onions. Repeat layering process two more times ending with a top layer of noodles. Mix the remaining onions with the bread crumbs and sprinkle over the top of the lasagna. Shred additional cheddar cheese over top if desired.

Cover with foil and bake in the oven for 30 minutes. Uncover and bake an additional five minutes. Let stand 10 minutes before cutting into squares and serving. Top with sour cream and/or a sprinkle of fresh or dried dill.

