



## Bacon 'n' Egg Lasagna

### INGREDIENTS

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- 1 lb thick-cut bacon
- 3 tbsp unsalted butter
- 1 cup diced onion
- 3 tbsp all-purpose flour
- 2 cups 2% milk
- 3 <sup>3</sup>/<sub>4</sub> cups grated Swiss cheese
- salt and pepper
- 12 lasagna noodles, cooked al-dente
- 12 lg hard-cooked eggs, sliced
- chopped fresh parsley

- **DESCRIPTION**

- You've never had lasagna like this before! Bacon, eggs and cheese elevate a classic recipe to delicious new heights.

- **Instructions**

- Preheat oven to 350°F (180°C). Grease 13-x 9-inch (3 L) glass baking dish with 1 tbsp (15 mL) butter; set aside.
- Chop bacon into 1-inch (2.5 cm) pieces. In a large skillet, on medium high heat, cook bacon for 10 minutes, just until it starts to get crispy. Remove with slotted spoon; drain on paper towels. Set aside.
- In a medium saucepan, over medium heat, melt remaining butter; add onion and cook for 3 minutes, stirring occasionally. Stir in flour and cook for 2 minutes. Gradually whisk in milk to combine; whisk in 1 cup (250 mL) of the Swiss cheese. Cook, stirring until sauce just begins to thicken, about 5 minutes. Remove from heat; season with salt and pepper to taste.
- Spread ½ cup (125 mL) of the sauce in prepared baking dish. Top with 4 noodles in single layer, overlapping slightly. Sprinkle half of the bacon and place half of the sliced eggs. Pour ¾ cup (175 mL) of the sauce and sprinkle with 1 cup (250 mL) of the cheese. Repeat layers once. Top with remaining noodles, sauce and cheese.
- Cover with foil and bake for 30 minutes. Remove foil and bake for 10 to 15 minutes until cheese is bubbly.
- Allow lasagna to rest 15 minutes before serving. Garnish with parsley.
- Brought to you by: [Egg Farmers of Ontario](#)