

PASTITSIO (GREEK LASAGNA)

This is truly a unique dinner recipe that is very different than traditional lasagna!

Prep Time	40 minutes
Cook Time	45 minutes
Total Time	1 hour 25 minutes
Servings	10 servings
Calories	707kcal
Author	RecipeGirl.com (shared from a Greek Family.)
Course	Main Course
Cuisine	Greek
Keyword	greek, Lasagna, Pastitsio



4.74 from 19 votes

INGREDIENTS

BECHAMEL SAUCE:

- 6 tablespoons unsalted butter
- 3/4 cup all-purpose flour
- 1 quart whole milk, warmed until hot
- 1½ teaspoons salt
- 3 large eggs

MAIN DISH:

- 4 tablespoons unsalted butter
- 2 medium onions, chopped
- 2 pounds 90% lean ground beef
- 1/8 teaspoon ground cinnamon
- salt and pepper, to taste
- 1/2 cup water
- 2 tablespoons tomato paste
- 1 pound ziti pasta
- 3 large eggs, beaten
- 1½ teaspoons salt
- 12 to 16 ounces Kasserri or Kefalotiri cheese, grated (see notes below)

INSTRUCTIONS

PREPARE THE BECHAMEL SAUCE:

1. Melt the butter in a medium saucepan. Whisk in the flour and then gradually whisk in the hot milk. Cook, whisking constantly, until the sauce is smooth and thickened. Stir in the salt, remove from heat and let cool. When the sauce is lukewarm, whisk in the eggs. Set aside.

PREPARE THE MEAT LAYER:

1. Melt 4 tablespoons butter in a large skillet. Add the onions and saute until softened and golden. Crumble the beef into the skillet and cook with the onions until the beef is browned. Stir in the cinnamon, salt and pepper. Stir in the water and tomato paste, and simmer for 5 minutes. Set aside.

PREPARE THE PASTA LAYER:

1. Cook ziti according to directions on the package. Drain and rinse with cool water. When pasta has cooled down, stir in the beaten eggs and 1 1/2 teaspoons salt.

ASSEMBLE THE DISH:

1. Preheat your oven to 350 degrees F. Spray a deep 9x13-inch casserole dish with nonstick spray. You really need a deep casserole dish for this recipe (deeper than the usual 9x13-inch pyrex).
2. Scoop half of the pasta into the bottom of your prepared dish. Sprinkle generously with cheese. Spoon on the meat mixture to create an even layer; sprinkle with another layer of cheese. Scoop the remaining pasta on top of the meat and sprinkle with more cheese! Top with the cream sauce and sprinkle with the remaining cheese.
3. Bake 45 minutes, or until the sauce is bubbly and golden on top. Let sit at room temperature for at least 20 minutes before serving (but it is suggested that you refrigerate to let the layers set... and then warm up later to serve).

NOTES

- *Whole Foods carries Kasseri cheese- or check a specialty cheese shop. If you have trouble locating Greek cheeses, you can sub Parmesan.

NUTRITION

Serving: 1 serving | Calories: 707kcal | Carbohydrates: 49g | Protein: 44g | Fat: 35g | Saturated Fat: 19g | Cholesterol: 233mg | Sodium: 1417mg | Potassium: 664mg | Fiber: 2g | Sugar: 7g | Vitamin A: 980IU | Vitamin C: 2.3mg | Calcium: 558mg | Iron: 4mg

recipe found on: <https://www.recipegirl.com/pastitsio-greek-lasagna/>

[RETURN TO RECIPE](#)