



Lasagna

Brittany Allyn

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Serves 8

Ingredients:

9 Lasagna noodles (cooked as directed on package)
5 ½ cups Homemade Marinara divided (recipe follows)
1 ½ lb ground Hot Italian Sausage (Johnsonville)
8 oz. Cremini Mushrooms sliced
2 cups Sargento 6 Cheese Italian Blend
32 oz. Ricotta Cheese
½ cup freshly grated Parmesan Cheese
3 Eggs
3 TBSP fresh chopped Flat Leaf Parsley
8 oz. ball of Fresh Mozzarella cut into 8 slices
Fresh Basil chiffonade for garnish



Directions:

In a large skillet, brown and break up the sausage until cooked through. Drain and remove the sausage then reserve about 2 tsp of the fat in the skillet. Add the mushrooms to the skillet and sauté until tender about 8 minutes. Add the sausage back to the pan and add 3 ½ cups of the homemade marinara and heat through.

Meanwhile in a mixing bowl, whisk the eggs, and then add the ricotta, parmesan and parsley. Stir to combine.

In a large pot, bring water to a boil and add lasagna noodles. Cook as directed on package (about 9 minutes). Before draining, add a drizzle of olive oil to the water to keep the noodles from sticking together.

Preheat oven to 375 degrees.

To assemble, drain the noodles. Spread 1 ¼ cup of the tomato/meat mixture on the bottom of an ungreased 9 x 13 baking dish. Place three noodles in the pan on top of the tomato/ meat mixture. For the next layer, spread 2 cups of the ricotta mixture evenly over noodles. Then sprinkle 1 cup of the 6 cheese Italian blend over the top of that. Place 3 more noodles in the pan. Top with 2 cups of the sauce mixture and then the remaining ricotta mixture. Sprinkle 1 cup of the 6 cheese Italian blend on the top. Add 3 more noodles. Cover with remaining sauce and place the mozzarella slices in two rows evenly spaced across the top of the lasagna.

Tip: When baking, I like to cover a baking sheet with aluminum foil and place the baking dish on top of it in case it bubbles over a little)

Loosely cover the baking dish with aluminum foil and bake for 50 minutes. Uncover and bake 15 – 20 more minutes or until mozzarella slices start to melt and brown slightly.

Remove from the oven and let stand for 15 minutes before serving. Meanwhile heat the remaining marinara. Once the lasagna has set for 15 minutes, cut it into squares. To serve, top each square with ¼ cup of the warmed marina and fresh basil chiffonade.

Marinara Sauce

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Makes 7 cups of sauce or eight 7oz. servings

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½ cup Olive Oil
1 large Onion diced
2 stocks Celery dice
2 large Carrots grated
8 cloves of Garlic peeled and slightly smashed
4 TBSP Tomato Paste (Amore)
1 tsp Red Pepper Flakes
1 ½ cups good quality Chianti or Pinot Noir
2 (28 oz) cans Tomato Puree (Cento)
2 TBSP fresh Oregano minced
2 TBSP fresh Basil minced
2 Bay Leaves
2 tsp Sugar
2 tsp Salt (Cerulean Seas)



Heat the olive oil in a Dutch oven or large skillet. Add the onion, celery, and garlic cloves and sauté until tender about 8 - 10 minutes. Add carrot, red pepper flakes and tomato paste. Sauté 5 more minutes. Remove garlic cloves. Add the wine and cook for 5 minutes, stirring to deglaze the pan and allowing the wine to reduce. Add tomato puree, oregano, basil, bay leaves, sugar and salt. Bring to a boil, reduce the heat and simmer uncovered for 1 hour. Remove bay leaves. Serve over pasta. Allow sauce to cool to room temperature before freezing.