



TUESDAY NIGHT SAUSAGE LASAGNA

Prep Time: Active 25 minutes/Inactive 55 minutes
Makes 8 to 10 servings

Who says you can't have homemade lasagna on a weeknight! This quick and easy recipe allows plenty of room for personal inspirations, whether it's using ground beef instead of sausage, stirring minced herbs into the ricotta, or adding chopped mushrooms to the sauce. Pair with the Mamma Mia Red Blend. Cheers to life, laughter and lasagna!

INGREDIENTS

- 1 1/4 pounds Italian sausage meat (mild or spicy)
- 2 jars (about 24 ounces each) marinara or other prepared tomato sauce
- 2 teaspoons Italian seasoning or dried thyme
- Salt and freshly ground black pepper
- 1 large container (32 ounces) part-skim ricotta cheese
- 1 cup (about 2 ounces) freshly grated parmigiano or parmesan cheese
- 1 tablespoon minced or pressed garlic
- 1 box (8 to 9 ounces) oven-ready or no-boil lasagna noodles
- 2 cups (about 6 ounces) grated mozzarella cheese

INSTRUCTIONS

- Preheat the oven to 400°F.
- If the sausage is in links, remove and discard the casings. Heat a large skillet over medium heat, add the sausage and cook until lightly browned and no longer pink in the center, 6 to 8 minutes, breaking up the sausage into small pieces as it cooks. If there is more than about 1 tablespoon of fat produced, spoon out the excess. Stir in the marinara sauce and Italian seasoning, then season to taste with salt and pepper if needed (the sauce may provide sufficient seasoning). Set the skillet aside.
- Combine the ricotta, half of the parmigiano cheese and the garlic in a medium bowl and stir to thoroughly blend.
- Spread about 1 cup of the sauce over the bottom of a 9 x 13-inch baking dish (it may not fully cover the bottom, which is okay). Top with one third of the lasagna noodles, then spread half of the ricotta mixture over them. Spoon about 1 1/2 cups of the sauce over, then scatter half of the mozzarella over the sauce. Top with half of the remaining noodles and repeat the layering of ricotta, sauce and mozzarella. Top with the remaining noodles and spoon the remaining sauce over, careful to ensure none of the noodles are exposed. Cover the pan with foil and bake until the sauce is bubbling around the edges, 35 to 40 minutes. Remove the foil, scatter the remaining parmigiano cheese over and bake until the top is lightly browned, 10 to 15 minutes longer.
- Let the lasagna sit for a few minutes before cutting into pieces to serve.



Pair this with:
Mamma Mia
Red Blend



MAMMAMIWINES.COM

   @MammaMiaWines

#MammaMiaMoment
#LifeLaughterLasagna

ITEM #110 ©2017 IMPORTED FROM ITALY BY STE. MICHELLE WINE ESTATES LTD., WOODINVILLE WA 98072 RED WINE