



"Creative food that inspires, excites and fuels amazing human beings."

Italian Sausage Lasagna

The really unique thing about this lasagna recipe is that you don't cook the pasta before assembling the lasagna. This produces a very light, non oily version of this classic Italian dish.

Serves 12

1 pound	Italian sausage
1 1/3 pounds	fresh ricotta cheese
1	egg
1/2 teaspoon	red chili flakes
1 teaspoon	dried oregano
1 ounce	Parmesan Reggiano cheese – grated
1 teaspoon	fennel seeds
2 tablespoons	olive oil
1 1/2 pounds	lasagna noodle – dried
1 pound	whole milk mozzarella cheese – grated
22oz	The Chef's Touch Marinara Sauce

Remove the sausage from the casing and brown the meat in a sauté pan, then remove and cool. Combine the ricotta cheese, egg, red chili flakes, oregano, Parmesan cheese, fennel seeds and olive oil in a large bowl and mix well together. Cover the bottom of a 9 x 11 pan with a third of the Marinara Sauce, then working in layers one third of the pasta, ricotta mix, sausage and mozzarella cheese. Repeat these layers two more times to complete the lasagna. Cover the pan with clear food wrap and then a layer of aluminum foil. No, the plastic won't burn!

Bake the lasagna in a 350 degree oven for 1 1/4 hours.

Remove from the oven, don't remove the foil and cool for 30 minutes. Cut into portions and serve with hot marinara and Parmesan cheese.