

Lasagna (with Basil and Italian Sausage)

Sauce

2 Tbsp olive oil

1 lb. spicy Italian sausages, casings removed

1 C chopped onion

3 large garlic cloves, chopped

2 tsp dried oregano

1/4 tsp dried crushed red pepper

1 28-oz. can crushed tomatoes with added puree

1 14 1/2-oz. can diced tomatoes with green pepper and onion (do not drain)

- *Heat oil in heavy large pot over medium-high heat.*
- *Add sausages, onion, garlic, oregano and crushed red pepper and saute until sausage is cook through, mashing sausage into small pieces with back of fork, about 10 min.*
- *Add crushed tomatoes and diced tomatoes with juices.*
- *Bring sauce to boil.*
- *Reduce heat and simmer 5 min. to blend flavors.*
- *Season with salt and pepper (Can be made 1 day ahead. Chill until cold, then cover and keep chilled.)*

Filling

1 1/2 C (packed) fresh basil leaves

1 15-oz. container plus 1 C part skim ricotta cheese

1 1/2 C (packed) grated mozzarella cheese (about 6 oz.)

3/4 C grated Parmesan cheese (about 2 oz.)

1 large egg

1/2 tsp salt

1/4 tsp ground black pepper

- *Chop fresh basil leave finely in food processor or by hand.*
- *Add ricotta, mozzarella, Parmesan, egg, salt, pepper.*
- *Process filling until just blended and texture is chunky.*

Assembly

12 no-boil lasagna noodles from one 8-oz. package

3 C (packed) grated mozzarella cheese (about 12 oz.)

1 C grated Parmesan cheese (about 3 oz.)

- *Preheat oven to 375 degrees. Non-stick olive spray pan.*
- *Spread 1 1/4 C sauce in 13x9x2-in baking dish.*
- *Arrange noodles on sauce. Drop 1 1/2 C filling over noodles, then spread evenly to cover.*
- *Sprinkle with 3/4 C mozzarella cheese with 1/4 C Parmesan cheese.*
- *Repeat layering of sauce, noodles, filling and cheeses 2 more times. Top with remaining noodles. Spoon remaining sauce on top of noodles. Sprinkle with remaining cheeses.*
- *Cover lasagna with foil and bake 40 min.*
- *Uncover and increase temperature to 400 degrees.*
- *Bake until noodles are tender, sauce bubbles thickly and edges are golden and puffed, about 20 min.*
- *Let stand 15 minutes before serving.*

Enjoy!