

Classic Four Layer Turkey Lasagna

Submitted by Gary Ulanowski, Product Marketing Manager – Gary@SVF.net

Ingredients

- 1 box (9 oz) No Boil Lasagna, uncooked
- 2 Eggs lightly beaten
- 1 Container (15 oz) ricotta cheese
- 4 cups shredded mozzarella cheese
- 2 cups shredded cheddar cheese
- 2 cups shredded Monterey Jack cheese
- 1 cup grated parmesan cheese
- 1-1/2 lbs. ground Turkey, cooked, crumbled and drained
- 2 jars marinara sauce (I prefer sauce with garlic already added)
- 2 cups chopped black olives
- 2 cups sliced mushrooms



Preparation:

Preheat oven to 375 degrees.

Line a 13 x 9 (3" deep) baking pan with non-stick pan lining paper (you can also spray it with cooking spray but I found that the pan lining works better for me).

In a medium bowl, mix the eggs, ricotta cheese, 2 cups of mozzarella cheese and the grated parmesan cheese.

Mix the pasta sauce into the cooked ground Turkey and stir well.

Assembly Instructions:

When layering the lasagna noodles, slightly overlap the sheets. The noodles will expand to the edges during cooking. Spread fillings to the edges to seal in and cook the lasagna during baking. Layer in the following order but keep in mind that this is not rocket science - be a little flexible and creative with the amounts.

Spread 1+ cup of the turkey and sauce on the bottom of the pan.

Layer 4 sheets of lasagna on top of the sauce.

Spread 1/3 of the ricotta mixture on top of the noodles.

Sprinkle with 1/3 of the shredded cheeses.

Spread half of the remaining turkey sauce on top of the ricotta.

Layer 4 sheets of lasagna on top of the sauce.

Spread 1/3 of the ricotta mixture on top of the noodles.

Sprinkle with 1/3 of the shredded cheeses.

Repeat these steps until for the remaining layers of lasagna and fillings (4 layers total), but reserve about a cup of shredded cheeses and all of the black olives & mushrooms until after the initial baking is completed.

Cover with aluminum foil and bake for approximately 50-60 minutes or until bubbly.

Remove from oven and generously top the lasagna with remaining cheeses, black olives and mushrooms.

Return to oven and bake uncovered for about 10-15 minutes until the lasagna noodles are nicely browned.

Remove from oven, cover with foil and allow lasagna to sit for 10 minutes or so before serving.

Note: You can also use ground beef in place of the turkey but I would suggest you go the turkey route and see if you can taste any difference.

Enjoy!!

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