

## **Lasagna for Two – Makes one 9 x 5-inch loaf of lasagna**

- ½ (1.25 lb) package Italian turkey sausage (sweet or hot)
  - ½ lb lean ground beef
  - 1 medium onion, diced
  - 2 – 3 cloves garlic, minced
  - 1 jar of your favorite pasta sauce
  - 1 package no-boil lasagna noodles
  - 1 package whole milk ricotta (trust me on this, please don't use skim. If you're going to use skim, just skip the ricotta altogether)
  - 2 teaspoons Italian seasoning (or a couple sprinkles each of basil and oregano)
  - Shredded Italian cheese
  - Salt and pepper
1. Remove sausage from casings and cook with ground beef in a sauté pan over medium-high until brown. Add onion and continue cooking until soft. Add garlic and cook until fragrant, about 30 seconds. Stir in your jar of sauce and lower heat to simmer.
  2. While sauce is simmering, mix Italian seasoning, salt, and pepper into the ricotta. (If you have milk or cream on hand, you can add a splash or two to thin the ricotta just a little bit). Set aside.
  3. **Assemble the lasagna:**
    - a. Put just enough sauce to coat the bottom of the loaf pan, and place a lasagna noodle on top. Scoop meat sauce mixture into a layer over top.
    - b. Spread ricotta mixture onto one side of another lasagna noodle, place ricotta side down into pan. Top with more meat sauce, and repeat until you're out of room.
    - c. Once you've reached your last noodle, add your remaining meat sauce and sprinkle with Italian cheese. Feel free to grate some parmesan over top, maybe sprinkle some Italian seasoning.
  4. Now you can either – bake in a 375 degree oven until cheese is hot and bubbly (about 30 minutes) OR cool, cover, and refrigerate.

To bake from refrigerated, take out of the fridge while the oven preheats to 375. Once the oven is preheated, bake the lasagna, covered with foil, 40 minutes. Uncover and continue to bake additional 15 minutes or so until cheese is hot and bubbly