

Spicy Italian sausage and smoked mozzarella lasagna

Makes: 8 serving

Ingredients:

Sauce

6 tbsp olive oil, divided

1.5 pound Spicy Italian sausages

4 oz prosciutto chopped

2 cups chopped onion

1 portobello mushroom cap

5 garlic cloves, chopped

1 tbsp dried oregano

3 tbsp tomato paste

24 oz chopped tomatoes in juice, juice reserved

24 oz crushed tomatoes

1/2 cup chopped fresh basil leaves

Lasagna

12 10x2" lasagna noodles

15 oz container of whole-milke ricotta cheese

4 cup grated smoked mozzarella cheese, divided

2 large eggs

Preparation:

1. For sauce:
2. Heat 2 tablespoons of olive oil in large saucepan over medium-high heat. Add sausage; saute until browned, breaking up with spatula, about 8 minutes. Add prociutto; stir 1 minute. Drain over paper towels and transfer to mixture bowl.
3. Heat 4 tablespoons of olive oil in same pan over medium-heat. Add onions, mushrooms, garlic and oregano. Saute until tender about 5 minutes. Stir in tomato paste. Add tomatoes with reserved juice, basil and sausage mixture. Reduce heat: simmer until sauce thickens, stirring occasionally, about 15 minutes. Season with salt and pepper.
4. For lasagna:
5. Cook nooodles in large pot of boiling salted water until just tender but still firm to bite. Drain. Arrange in single layer on baking sheet. Stir ricotta and 3 cups of mozzarella in bowl. Season with salt and pepper; mix in eggs.
6. Brush 13x9x2-inch glass baking dish with oil. spread 1 cup tomato sauce evenly over bottom. Arrange 3 noodles atop sauce. Spread 3/4 cup cheese mixture, and sauce 2 more times. Cover with 3 noodles. Sprinkle with remaining 1 cup mozzarella. Cover with foil.
7. Preheat oven to 350 degrees. Bake lasagna, covered, 40 minutes. Uncover and bake until heated through about 15 minutes longer. Let stand 10 minutes and serve