

Classic Lasagna

Makes 8 servings

SAUCE:

2 tablespoons *Costantino's Kitchen Garlic Oil {Mild}*
½ pound sweet Italian sausage, casings discarded
½ pound ground beef
½ pound ground veal (or pork)
2 jars **Costantino's Kitchen Tomato/Basil Pasta Sauce**
salt and pepper to taste

FILLING:

1 pound ricotta cheese
1 large egg, lightly beaten
½ cup Parmesan cheese, grated
¼ cup Italian parsley, minced
¼ teaspoon sea salt
¼ teaspoons freshly ground black pepper
Pinch of freshly grated nutmeg

ASSEMBLING:

16 no-boil lasagna noodles
¼ cup Parmesan cheese, grated
½ pound mozzarella, shredded



MAKE SAUCE: Brown sausage, beef, and veal in garlic oil, breaking up larger pieces, until no longer pink, about 5 minutes. Add pasta sauce and simmer, stirring occasionally, until sauce is heated, about 5 minutes. Remove from heat and season to taste with salt and pepper.

MAKE FILLING: Combine all ingredients well.

ASSEMBLE: Put a rack in the middle of oven and preheat oven to 375°F. Spread a thin layer sauce on the bottom of a 13x9 baking dish that has been coated with cooking spray. Arrange 4 lasagna noodles, slightly overlapping, over sauce, then spread one third of the ricotta mixture over noodles. Sprinkle 2 tablespoons Parmesan over ricotta, then spread one fourth sauce over Parmesan. Repeat noodles, ricotta, parmesan, sauce two more times. Top with remaining 4 noodles, then spread with remaining sauce and sprinkle with mozzarella. Spray a sheet of foil with cooking spray and cover lasagna. Bake for 40 minutes. Remove foil and bake until top is bubbling and lightly browned, 10 to 15 minutes more. Let stand for 10 minutes before serving.

