



GEORGE
CHIALA'S
RECIPE
OF
THE MONTH
COLLECTION

MAR 2016
Recipe 82

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Turkey Lasagna.

PREPARATION

- 1 - 1 - Preheat the oven to 400 degrees F.
- 2 - Heat the olive oil in a large (10 to 12-inch) skillet. Add the onion and cook for 5 minutes over medium-low heat, until translucent. Add the garlic and cook for 1 more minute. Add the sausage and cook over medium-low heat, breaking it up with a fork, for 8 to 10 minutes, or until no longer pink. Add the tomatoes, tomato paste, 2 tablespoons of the parsley, the basil, 1 1/2 teaspoons of the salt, and 1/2 teaspoon pepper. Simmer, uncovered, over medium-low heat, for 15 to 20 minutes, until thickened.
- 3 - Meanwhile, fill a large bowl with the hottest tap water. Add the noodles and allow them to sit in the water for 20 minutes. Drain.
- 4 - In a medium bowl, combine the ricotta, goat cheese, 1 cup of Parmesan, the egg, the remaining 2 tablespoons of parsley, remaining 1/2 teaspoon salt, and 1/4 teaspoon pepper. Set aside.
- 5 - Ladle 1/3 of the sauce into a 9x12 baking dish, spreading the sauce over the bottom of the dish. Then add the layers as follows: half the pasta, half the mozzarella, half the ricotta, and one 1/3 of the sauce. Add the rest of the pasta, mozzarella, ricotta, and finally, sauce. Sprinkle with 1/4 cup of Parmesan. Bake for 30 minutes, until the sauce is bubbling.



INGREDIENTS

- 2 tablespoons olive oil
- 1 yellow onion, chopped
- 2 garlic cloves, minced
- 1 1/2 pounds sweet Italian turkey sausage, casings removed
- 1 (28-ounce) can crushed tomatoes in tomato puree
- 1 (6-ounce) can tomato paste
- 1/4 cup chopped fresh flat-leaf parsley, divided
- 1/2 cup chopped fresh basil leaves
- 2 teaspoons kosher salt
- 3/4 teaspoon freshly ground black pepper

COOK'S NOTE:

This delicious lasagna with creamy goat cheese, which sets it apart from other lasagna recipes, and turkey sausage, which keeps it nice and light, requires a bit of prep time, but is very worthwhile making.

Bon Appétit!
-George