

from the kitchen of

TRATTORIA *al Forno*

LASAGNA

ingredients

TURKEY BOLOGNESE

- 1 tablespoon olive oil
- 1 pound ground turkey
- 1/2 cup diced onion
- 6 cloves garlic, minced
- 1 (28-ounce) can crushed tomatoes
- 1/4 cup tomato paste
- 1 cup water
- 1 tablespoon sugar
- 1/4 teaspoon dried oregano
- 1/4 teaspoon dried basil
- 1/4 teaspoon crushed red pepper
- Coarse salt and freshly ground black pepper, to taste

ALFREDO SAUCE

- 1 1/2 quarts half and half
- 6 cloves garlic, minced
- 12 tablespoons water
- 6 tablespoons cornstarch
- 1/4 cup plus 2 tablespoons Parmesan
- 1 teaspoon coarse salt
- 1/2 teaspoon freshly ground black pepper

RICOTTA FILLING

- 1 (32-ounce) container whole-milk ricotta
- 1/4 cup shredded Parmesan
- 3 eggs
- 1 teaspoon coarse salt
- 1/2 teaspoon freshly ground black pepper

LASAGNA

- 1 box no-boil lasagna noodles
- 2 cups shredded whole-milk mozzarella, divided
- 1 cup shredded Parmesan, divided

directions

FOR TURKEY BOLOGNESE

1. Heat oil in a large saucepan over medium-high heat. Add turkey, onion, and garlic and sauté, breaking up turkey, until turkey is cooked through.
2. Drain any grease from pan and add crushed tomatoes and tomato paste.
3. Use water to rinse tomato can and add to pan, stirring well. Add sugar, oregano, basil and crushed red pepper, stirring well. Season to taste with salt and pepper.
4. Simmer 30 minutes, covered, stirring often.

FOR ALFREDO SAUCE:

1. Combine half and half and garlic in a large saucepan over high heat; bring to a boil.
2. Dissolve cornstarch in water; whisk cornstarch mixture into boiling half-and-half, whisking constantly.
3. Reduce heat to medium-low and simmer mixture 3 minutes, whisking frequently. Stir in Parmesan, salt, and pepper.

FOR RICOTTA FILLING:

1. Combine ricotta, Parmesan, eggs, salt, and pepper in a large bowl; stir until well combined.

FOR LASAGNA:

1. Preheat oven to 350°F.
2. Ladle half of Alfredo sauce in the bottom of a 9x13-inch glass-baking dish. Top with 3 lasagna sheets. (Pasta will expand to cover filling.)
3. Ladle half of turkey Bolognese on top. Top with 3 lasagna sheets. Gently spread half of ricotta filling over lasagna sheets and top with 1 cup shredded mozzarella. Top with 3 lasagna sheets.
4. Top with remaining Bolognese and 3 more lasagna sheets. Spread with remaining ricotta mixture and top with 1 cup shredded mozzarella.
5. Top with 3 lasagna sheets, remaining Alfredo sauce, and shredded Parmesan.
6. Wrap pan tightly with a double layer of aluminum foil.
7. Bake 1 hour, 15 minutes. Remove foil and bake 15 minutes more. Let rest at least 15 minutes before slicing.

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