

Lasagna
(GlutenFreePalate.com)

5 oz G/F noodles, cooked per packaging or use oven-ready
1 lb. ground beef or turkey
½ lb. ground Italian sausage
1 c. chopped onion
2 cloves garlic, minced
1 can (14.5 oz) crushed tomatoes
1 zucchini, grated
8 oz. tomato sauce
6 oz. tomato paste
1 T. basil
1 t. oregano
1 t. salt
1 t. pepper
1 egg, whisked
2 c. ricotta cheese
½ c. grated Parmesan
1 T. parsley
8 oz. shredded Mozzarella

Instructions:

1. Preheat oven to 375°. Spray a 9x13 pan with oil; set aside.
2. Cook noodles according to package; set aside. Skip this step if you're using oven ready gluten-free lasagna noodles.
3. For the sauce: In a large saucepan cook beef, sausage, onion, and garlic until the meat is brown. Break the meat apart as it cooks.
4. Add the un-drained tomatoes, zucchini, tomato sauce, tomato paste, basil, oregano, salt and pepper and stir until combined.
5. Bring the sauce to a boil then reduce the heat and simmer for 5 minutes, stirring occasionally.
6. For the ricotta filling: combine the whisked egg, ricotta, Parmesan cheese, and parsley.
7. To layer the lasagna: Spread a little sauce on the bottom of the pan. Add a layer of lasagna noodles over the sauce. Spread half the ricotta mixture over the noodles. Then spread half the sauce mixture over the noodles. Add the second layer of lasagna noodles, ricotta mixture, and sauce mixture. Top with shredded mozzarella.
8. Place the lasagna pan on a baking sheet and bake for 30 to 35 minutes or until heated through. If your using oven-ready noodles, cover the lasagna with foil and bake for 40-45 minutes. Remove the foil, then bake an additional 10 minutes.
9. Remove from the oven and let it rest for 10 minutes before serving.