

ZUCCHINI LASAGNA

1) SALT + BLOT DRY:

- 2-3 **medium zucchini**, sliced
⅛-inch thick

2) SAUTÉ TOGETHER:

- 1 tablespoon **olive oil**
- ½ **sweet onion**, diced
- 4 **garlic cloves**, minced
- 1¼ lbs. **lean ground beef**
- ½ lb **Italian sausage**
- 1 teaspoon **Italian seasoning**
- ½ teaspoon each **salt + pepper**
- pinch of **red pepper flakes**
- *All but ½ cup* of 32-oz jar **pasta sauce**

3) COMBINE:

- 15 oz **ricotta cheese**
- 1 **egg**
- 1½ oz grated **Parmesan cheese**
- ½ teaspoon **dried basil**
- ½ teaspoon each **salt + pepper**

4) LAYER IN THIS ORDER (4 LAYERS TOTAL):

- 1) zucchini slices or no-boil lasagna sheets
- 2) meat sauce
- 3) ricotta mixture
- 4) grated mozzarella cheese (10oz total)

Start with a swish of reserved pasta sauce (½ cup) in the bottom of a 9x13 baking dish and end with the remaining meat sauce and a sprinkle of cheese. Cover tightly and freeze.

COOKING INSTRUCTIONS: OVEN

From frozen • Bake covered at 400°F for 80 mins. Uncover + bake another 15-20 mins until golden and bubbly.

FINISHING TOUCHES:

1. Rest for 10-15 minutes before slicing.
2. Top with fresh basil and Parmesan.

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