

## Deceptively Decadent Sausage Vegetable Lasagna

By Camine Pappas/February 2014

Prep time 40 minutes/Cook time 40

### INGREDIENTS:

1/3 lb ground beef  
1/3 lb sausage  
1 can diced tomatoes  
1 can tomato puree  
3 carrots diced small  
½ large green pepper diced small  
½ white onion diced  
2 t dried oregano  
¼ t dried sage  
Salt and pepper  
Turmeric  
1 package Mozzarella cheese  
½ C grated Parmesan cheese  
1 container ricotta cheese  
½ C cottage cheese  
1 egg  
10 lasagna noodles  
2 T olive oil



Bring 2 qts water to a boil and take off burner. Preheat large fry pan and add oil. Sauté onion, carrot and pepper with salt and pepper, the oregano, sage and turmeric. Add the sausage and then drain off the fat. Add the tomatoes, the puree, and let simmer on low for 30 minutes. Cook lasagna noodles until al dente. In the meantime, in a bowl add the container of ricotta, egg, 1 C mozzarella, ½ c cottage cheese. Whisk and incorporate until well blended.

Preheat oven to 375 degrees. Put a small amount of meat mixture at the bottom of a 9 by 13 pan. Can spray with oil if desired. I used a nonstick pan. Now, layer with three noodles. Cover with half the ricotta mixture, layer half the remaining meat, cover with noodles, slather with other half ricotta mixture, layer with noodles, cover with remaining meat mixture, cover with the rest of the mozzarella. Bake in oven for 40 minutes. Let sit for 4 minutes. Cut and serve!

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