
SMOKED SAUSAGE LASAGNA

LaZavia T. Davis

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| 1 lb. Hillshire Farm smoked sausage | 1 (15 oz.) can tomato sauce |
| 1 medium onion, chopped ($\frac{1}{2}$ c.) | 12 uncooked lasagna noodles (12 oz.) |
| 1 garlic clove, crushed | 1 (15 oz.) container Ricotta cheese |
| 3 Tbsp. chopped fresh parsley | 1 Tbsp. dried minced oregano |
| 1 Tbsp. chopped fresh or dried basil leaves | 2 c. shredded Mozzarella cheese (8 oz.) |
| 1 tsp. sugar | $\frac{1}{4}$ c. grated Parmesan cheese |
| 2 c. Ro-Tel diced tomatoes (from 28 oz. can, undrained) | |

Cook sausage, onion, and garlic in a 10 inch skillet over medium heat, stirring occasionally, until sausage is no longer pink; drain. Stir in the 2 tablespoons of parsley, basil, sugar, tomatoes, and tomato sauce. Heat to boiling, stirring occasionally. Reduce heat to low. Simmer, uncovered, about 45 minutes or until slightly thickened.

Heat the oven to 350°F. Cook and drain the noodles as directed on the package. Mix the Ricotta cheese, $\frac{1}{4}$ cup Parmesan cheese, remaining 1 tablespoon parsley, and the oregano.

Spread 1 cup of the sauce mixture in an ungreased rectangular baking dish (13x9x2 inches). Top with 4 noodles. Spread 1 cup of the cheese mixture over the noodles; spread with 1 cup of sauce mixture. Sprinkle with $\frac{2}{3}$ cup of Mozzarella cheese. Repeat with 4 more noodles, the remaining cheese mixture, 1 cup of the sauce mixture, and $\frac{2}{3}$ cup of the Mozzarella cheese. Top with the remaining noodles and sauce mixture. Sprinkle with remaining Mozzarella cheese and $\frac{1}{4}$ cup Parmesan cheese.

Cover and bake for 30 minutes. Uncover and bake for about 15 minutes longer or until hot and bubbly. Let stand 15 minutes before cutting.