

# **Lasagna with no cook noodles**

adapted from The New Lasagna Cookbook

Day 1

Cook the following in a crockpot on high for about 5 hours, or 8 - 10 hours on low.\* You won't use all of the sausage in the lasagna. Make another dinner, such as Italian sausage sandwiches on sub rolls, with the leftovers.

**2 lb. of Italian sausage (I used chicken Italian sausage)**  
**1 large sweet onion, cut into a large dice (about 1 inch pieces)**  
**1 large (or 2 small) red pepper, cut into a large dice (about 1 inch pieces)**  
**~28 oz. or more of seasoned marinara sauce (e.g., jar of pasta sauce, home made, mix and season a can of tomato sauce with a can of diced tomatoes etc.), enough to cover the sausage and veggies**

Day 2

**1 box Barilla no cook flat (not curly edged) lasagna noodles**

Soak noodles in hot tap water. They will become soft and pliable within about 5 or 10 minutes. While noodles are soaking, mix the following ingredients in a bowl

**15 oz. Ricotta**  
**2 eggs**  
**5 oz. Romano or Italian blend cheese**  
**~ ½ lb. chopped fresh spinach**  
**~ ½ tsp. salt to taste**  
**~ ½ tsp. pepper to taste**  
**dash ground nutmeg**

Coat the bottom of a deep lasagna pan with sauce (no sausage). Completely line the pan noodles. (I used 5 for the bottom, 4 for the next layer, 4 for the next layer, and 3 for the final layer.) Coat the bottom layer of noodles with the ricotta mixture. Top with a layer of noodles. Coat with sauce. Cut or break some of the cooked sausage into bite size pieces, and add as much to the sauce layer as desired. Top with a layer of noodles. Top this layer of noodles with:

**1 large tomato, sliced thin**  
**~ 2 tablespoons fresh chopped basil**  
**8 oz. fresh mozzarella balls or pearls (the smaller the better, so you can just scatter them whole)**  
(reserve about 2 oz. for garnishing the top)

Top with the final layer of noodles. Coat the noodles with sauce and the remaining mozzarella pearls.

Bake at ~350 degrees for about 25 minutes, or until cheese on top is golden brown. Allow it to rest at least 5 minutes before cutting and serving.

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\*If you do not make sausage ahead of time, while noodles are soaking, brown the following in a deep skillet:

**1 or 2 lb. of Italian sausage (I used chicken Italian sausage)**  
**1 large sweet onion, cut into a large dice (about 1 inch pieces)**  
**1 large (or 2 small) red pepper, cut into a large dice (about 1 inch pieces)**  
once browned, add  
**~28 oz. of seasoned marinara sauce**