

Farmers Cheese Lasagna Florentine
Adapted from North Dakota Wheat Commission
<http://www.ndwheat.com/consumers/recipes/fullPage.asp?RID=79>

Ingredients

Sauce:

1 cup chopped onion
1 cup chopped red pepper
1 tablespoons olive oil
2 (15-ounce) cans no-salt added tomato sauce
1 (15-ounce) can no-salt added diced tomato
1 tbl, Italian herb seasoning
1 tsp. Penzey's Pizza seasoning
1 tsp. seasoned pepper

Cheese/Spinach layers:

2 eggs
16 ounces farmers or ricotta cheese
10 ounce chopped fresh spinach (if using frozen, thawed and well drained)
8 ounces low fat mozzarella cheese, shredded (2 cups), divided
1 cup shredded parmesan cheese
12 oz. package of Trader Joe's Sun Dried Tomato Chicken Sausage (fully cooked)
1 pound lasagna noodles, cooked and drained

Instructions:

In large saucepan, cook onion and red pepper in oil until tender. Add tomato sauce and diced tomatoes. Simmer uncovered 15 minutes. In large bowl, combine eggs, farmers cheese, spinach, 1/4 cup mozzarella cheese, and 1/2 cup parmesan cheese. Mix well. Slice chicken sausage in 1/4 inch slices.

In 9 x 13-inch lasagna pan or baking dish, layer as follows:

- coat bottom with sauce,
- then a layer of the lasagna noodles (overlapping slightly to cover entire bottom),
- a layer of sauce,
- half of the spinach mixture,
- half of the sliced chicken sausage,
- sprinkle with about 1/2 cup mozzarella cheese and about 1/4 cup parmesan cheese,
- then a second layer of the lasagna noodles,
- a layer of sauce,
- remaining half of the spinach mixture,
- remaining half of the sliced chicken sausage,
- sprinkle with about 1/2 cup mozzarella cheese and about 1/4 cup parmesan cheese,
- a third/final layer of lasagna noodles,
- remainder of the sauce,
- remainder of the mozzarella cheese and parmesan cheese (or reserve this step until partially baked).

Cover, bake at 350 degrees for 45 minutes or until bubbly. Uncover (top with remaining mozzarella cheese and parmesan cheese). Bake uncovered 15 minutes. Let stand 15 minutes before serving.

Makes 12 servings.