

Asparagus Lasagna

Courtesy of Carole's Creations

Prep Time: 30 minutes

Cooking Time: 25 minutes

Serves: 8

CChints: This recipe calls for prepared pasta sauce can fine a Sun-dried tomato variety it will add to the flavor of this dish.



9 lasagna sheets, fresh or dried or 3 layers of no-boil sheets

1 teaspoon salt

1 teaspoon + 1 Tablespoon olive oil, divided

2 – 8 ounce jars sun-dried tomatoes in oil, drained

1-1/2 cups fresh basil leaves, about a 1 ounce package

1 cup grated Parmesan cheese, divided 1/2 cup each

7 ounces or 1/2 pound smoked turkey sausage, thinly sliced

1 medium yellow onion, diced

2 cloves garlic, diced, fresh or from a jar

2 pounds asparagus, trimmed and cut into 1 inch lengths

1-1/2 cups yellow squash, sliced into 1/3 inch thick pieces

15 ounce container part-skim ricotta cheese

1 teaspoon salt

1/2 teaspoon pepper

2 cups Italian blend shredded cheese (Shredded package of a 5 cheese blend)

24 ounce jar prepared pasta sauce

2 tablespoons butter or butter favored spray

Preheat the oven to 350 degree F. If you are using lasagna sheets that need to be boiled first, bring a large pot of water to a boil over high heat, add 1 teaspoon salt. Add the pasta and cook, stirring occasionally, until the sheets are not quite done. Allow about 8 minutes for dry pasta and 3 for fresh. Drain the pasta.

Use a food processor to combine the sun-dried tomatoes and basil. Use the pulse feature until the two are combined. Pour into a small bowl and stir in 1/2 cup parmesan cheese, set aside.

Heat the 1 tablespoon of oil in a large non-stick skillet, add in the sausage and onions. Brown for 5 minutes then add the garlic for one more minute. Add the asparagus and squash and cook 4 minutes. Pour the asparagus mixture into a large bowl. While it is still warm, add the salt, pepper and ricotta cheese and blend well.

Get out a 9x13 baking dish. Sprinkle the bottom of the pan with 1/4 cup of the sun-dried tomato mixture. Place 3 sheets of pasta over the tomatoes, then half of the asparagus mixture and 3/4 cup of the pasta sauce. Sprinkle with 1/2 cup Italian blend and 1/4 cup parmesan cheeses.

Make another layer by laying 3 more sheets of pasta on the cheese, then the rest of the asparagus mixture and half of the remaining sun-dried tomato mixture. Top with 3/4 cup pasta sauce, 3/4 cup Italian blend and 1/4 cup parmesan cheese. To make the final top layer, add the last 3 pasta sheets, remaining pasta sauce and sun-dried tomatoes and cheese. Distribute the 2 tablespoons of butter over the top or spray the top with a squirt butter type. Bake for 25 minutes. Remove it from the oven and allow it to sit a few minutes before you cut it into serving size pieces. Carefully lift out pieces and put them on serving plates. Enjoy!