

Bath County

Lasagnatouille

Servings Per Recipe/Yield: 6

Ingredients:

4 each	Large Eggs
3 ½ Cups	Whole Wheat Flour
¼ cup	Olive Oil
5 lbs.	Roma Tomatoes (diced)
1/8 cup	Fresh Basil
1 ½ cup	Yellow Onion chunked
1 ½ tsp	Fresh Garlic
1 ½ tsp	Salt
1 ½ tsp	Pepper
2 cups	Zucchini
2 cups	Summer Squash
2 cups	Mushrooms
1 ½ lb.	Ground Turkey
15oz.	Low Fat Ricotta
8 oz	Part-Skim Mozzarella Cheese Shredded
1/4 cup	Parmesan, grated
12 slices	French bread
1 TBLP	Olive Oil
1 Tsp	Garlic Powder

Directions:

Pasta Dough:

1. With a pastry blender (this can be done by hand or with a food processor) combine the flour, eggs and olive oil and blend to form dough.
2. Move dough to your work surface and cover with a bowl for 5 minutes.
3. Once the dough has rested knead for 1-2 minutes to form into 4 balls.
4. Dust your work surface with a light coating of flour and roll out the dough to about 1 mm thickness.
5. Cut your pasta sheets to fit a 9x13 inch baking pan.
6. You should have a minimum of 4 sheets
7. Note: Ready-made lasagna sheets can be used

Filling:

1. Wash all produce and herbs
2. Place tomatoes on sheet tray and place in a 425 preheated oven.
3. Peel garlic and cut onion into medium chunks.

4. Add to sheet tray with tomatoes (this is a good time to stir things around). Roast for an additional 10-15 minutes
5. While tomatoes are roasting slice zucchini, squash and mushrooms and saute on med-high until all liquid is removed (this should take 10 minutes or so). Set aside.
6. In a large heavy bottom saucepan, cook your ground turkey over medium heat until well browned (be sure to break up the turkey into crumbles). Strain the grease and keep warm until needed.
7. Pull tomatoes, onions and garlic and let sit just long enough that you can remove most of the skins (you can leave the skin on if desired)
8. Place roasted veg into a pot with salt and pepper. Using an immersion blender to puree until desired consistency.
9. Add herbs and simmer for 10-15 minutes.

Building and Baking:

1. Spray the bottom of a 9x13" baking dish with pan spray, place a thin layer of sauce followed by a pasta sheet
2. Add a layer of meat with some sauce followed with a pasta sheet.
3. Follow by adding a layer of ricotta and the ratatouille vegetables.
4. Top with another pasta sheet and layer of meat sauce and repeat previous steps, ending with meat sauce on the top layer. Cover the pan with aluminum foil and place into a preheated oven set at 350 degrees, cooking for 30 minutes. Remove from oven and add mozzarella and parm. Place back in oven until cheese is melted.
5. Let sit for five minutes before serving. Garnish with basil.

Garlic Bread

1. Place sliced baguette on a sheet tray
2. Drizzle olive oil and garlic powder over bread and place in 425 oven for 8-10 minutes or until brown.
3. Serve with Lazagna