

GLUTEN FREE LASAGNA

Ingredients:

1 box gluten-free lasagna noodles
2 jars favorite pasta sauce
½ cup water
1 onion, diced
1 tablespoon dried basil
1 pound turkey, chopped
1 tablespoon dried oregano
Salt and pepper to taste
12 ounces ricotta cheese
½ cup Parmesan cheese
12 ounces Mozzarella cheese, shredded



Directions:

Cook lasagna according to package. Rinse and set aside.

Meanwhile, put the chopped turkey into a frying pan with the chopped onions. Stir-fry, on low, for about 15 minutes, until onions are tender and meat is cooked through. Add the oregano, basil, salt and pepper. Add the pasta sauce and water. (I use the water to rinse out the pasta sauce jars and pour all of it into the mix. You can use plain tomato sauce if you don't like using a store-bought pasta sauce. I like Paul Newman's basil.) Cook the sauce for one hour.

Preheat oven to 300 degrees. In a 13 x 9 pan, put ¼ cup of the meat sauce. Spread it around. Now layer half of the lasagna noodles, criss-cross.

Top that with half of the remaining meat sauce.



Dab the ricotta cheese (in tablespoonfuls) around the meat sauce. Spread half of the Mozzarella cheese on top of the ricotta.

Repeat with noodles, sauce, ricotta ricotta and Mozzarella. Top it all

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Directions:

with the Parmesan cheese.

Bake at 300 degrees for 1 ½ hours to 2 hours. Serve hot.

May be made the day before and warmed at 250 degrees for 1 ½ to 2 hours.