

GLUTEN-FREE LASAGNA (2012 RECIPE)

thedomesticman.com

1 pkg no-boil lasagna rice noodles or Cappello's grain-free lasagna sheets
1 lb ground beef
1 lb ground pork
1 medium onion, finely chopped
6 cloves garlic, minced
1 tsp salt
1 tsp pepper
1 tbsp olive oil
1/4 cup heavy cream
2 (28oz) cans pureed tomatoes
15oz whole milk ricotta cheese
1 1/4 cups parmesan cheese, shredded
1 lb whole milk mozzarella cheese, shredded
1/2 cup fresh basil, chopped
1 egg

1. In a dutch oven, heat the olive oil on medium heat until shimmering, about 2 minutes. Add the onions and sauté until softened, about 2 minutes. Add the garlic and sauté until aromatic, about 1 minute.

2. Add the ground beef, ground pork, salt, and pepper, breaking the pieces apart with a wooden spoon. Cook until it starts to turn brown (but not fully cooked), about 5 minutes, then add the cream. Simmer everything together for another 2 minutes, stirring often.

3. Add the pureed tomatoes and reduce the heat to med/low once it starts bubbling. Simmer for about 10 minutes, stirring occasionally.

4. While the meat sauce is simmering, get your cheese mix ready. Mix together the ricotta, 1 cup of the parmesan cheese, the chopped basil, egg, and the rest of the salt and pepper and set it aside.

5. Once the meat sauce is ready, it's time to put everything together. Preheat your oven to 375 degrees. Scoop a little meat sauce onto a 9x13 baking dish and spread on a thin bottom layer.

6. Place three noodles over the meat sauce. Next, scoop a third of the cheese mix onto the noodles, spreading it all over. Sprinkle a third of the shredded mozzarella cheese over the cheese mix, and then scoop a third of the remaining meat sauce on top. Repeat this process again for one more layer.

7. For the final layer, place the last three noodles down, then the last of the cheese mix, and then the last of the meat sauce. Mix together the rest of the mozzarella cheese and the 1/4 cup of parmesan cheese that you didn't use in the cheese mix. Sprinkle the mozzarella/parmesan cheese over the meat sauce.

8. Bake the lasagna on a middle rack for 40 minutes. Remove from the oven and allow to cool for at least 20 minutes before serving.

** This dish is especially tasty if you refrigerate it overnight and eat it the next day, and you can even freeze some of it in a ziploc bag for a quick and easy meal sometime in the future.

** The two different noodles definitely have their own unique consistency. The rice noodles are somewhat firm, but tend to cook unevenly and can result in an occasional crunchy bite of uncooked pasta, which isn't very pleasant. It reheats well, though. The fresh pasta from Cappello's is much thinner and less intrusive than the rice noodle, allowing your attention to focus on the other ingredients.

** I like to use two cans of pureed tomatoes because I don't like chunks of tomato in my lasagna. If you like chunks use one can of diced tomatoes and one can of pureed tomatoes instead of two cans of pureed tomatoes. No biggie.