

SWEET ITALIAN SAUSAGE LASAGNA

1 lb bulk sweet Italian sausage
½ lb lasagna noodles
8 cups chopped fresh tomatoes
15 oz ricotta cheese
4 cups shredded mozzarella cheese
½ cup grated parmesan cheese
2 eggs lightly beaten



Preheat oven to 375 F.

Fry sausage over medium heat for 5 minutes. Add chopped tomatoes and cook until the tomatoes soften to create a sauce – about 20 min.

Cook noodles according to package instructions, drain and separate.

In a bowl combine ricotta cheese, 3.5 cups of mozzarella cheese, parmesan cheese and eggs.

Grease 13x9 baking dish. Spread ¼ cup of sauce over bottom of the baking dish. Reserve another ¼ cup of sauce. Place three to four lasagna noodles over the bottom slightly overlapping, spread half of the cheese mixture over noodles and cover with ½ of the remaining meat sauce. Repeat layers. Cover last layer with remaining noodles and reserved ¼ cup sauce. Sprinkle with remaining mozzarella cheese.

Cover with foil and bake for 20 minutes. Remove foil and bake an additional 10 min. Let stand 10 minutes before serving.