



## Noodle-less Zucchini Lasagna



This recipe calls for:

### Traditional Sauce

### Tomato, Garlic & Onion Sauce

### Garden Combination Sauce

### Roasted Garlic

Prep time

**10 MINUTES**

Cook time

**50 MINUTES**

Servings

**4**

## Ingredients

1 tablespoon olive oil

1/2 pound sweet or spicy lean Italian turkey sausage, removed from casings (about 2 links)

1 small onion, finely chopped (1/2 cup)

1 jar RAGÚ® Old World Style® Traditional Sauce

3-4 medium zucchini (about 1-1/2 pounds)

8 ounces part-skim Ricotta cheese

1/4 cup grated Parmesan cheese  
1 egg, beaten  
1 teaspoon dried oregano  
8 ounces shredded part-skim Mozzarella cheese, divided

## **Instructions**

1. Preheat oven to 400°F.
  2. Heat oil in large skillet on medium-high heat. Add sausage; cook 4-5 min. or until no longer pink, breaking up any large pieces. Add onions; cook 2-3 min. or until translucent, stirring frequently. Remove from heat; stir in sauce. Cool slightly.
  3. Cut stems off zucchini and slice lengthwise into 1/4-inch-thick planks to yield about 15 slices. Working in batches, place zucchini slices in single layer on microwaveable plate lined with a double layer of paper towels. Microwave on HIGH 2 min.; pat dry.
  4. Combine Ricotta, Parmesan, egg, oregano and 1 cup shredded cheese in bowl until well blended.
  5. Arrange 5 zucchini slices on bottom of 8x8-inch baking pan. Top with half the cheese mixture and 1 cup sauce mixture; repeat layers. Top with remaining zucchini, sauce and shredded cheese. Cover tightly.
  6. Bake 30 min. or until edges begin to bubble. Uncover and broil 3-5 min. or until cheese is golden brown.
- Tips: Substitute yellow squash for the zucchini, or use a combination of both squash and zucchini for additional color. This lasagna can be assembled up to 1 day ahead of time. Cover tightly and refrigerate. When ready to serve, add an additional 10 min. to the bake time.