



## Classico® Classic Lasagna

### INGREDIENTS

- 12 lasagna noodles (prepared according to package directions)
- 2 Tbsp. olive oil
- 1 pkg. (16 oz.) Johnsonville® Italian Ground Sausage
- 1 medium onion, chopped
- 2 cloves garlic, chopped
- 1 jar (24 oz.) Classico® Tomato & Basil Pasta Sauce
- 4 cups ricotta cheese
- 1 Tbsp. dried parsley
- 1 large egg
- ½ cup grated Parmesan cheese
- 2 cups mozzarella cheese, shredded
- 1 tsp. dried oregano
- 1 9 x 13 inch Chiné Bakeware® Baking Pan

### INSTRUCTIONS

- Preheat oven to 350°F.
- In a medium saucepan, sauté the sausage in olive oil, crumbling with a wooden spoon, until no longer pink.
- Add onion and garlic and continue sautéing for another 4 minutes until the sausage is cooked through.
- Add pasta sauce to the sausage mixture and set aside.
- In a medium bowl, blend ricotta cheese, egg, ¼ cup Parmesan cheese, parsley; set aside.
- Spread 1 cup of the sauce mixture on the bottom of baking pan, top with 3 lasagna noodles.
- Spread ¼ of the ricotta cheese mixture on the noodles and layer 1 cup of the sauce mixture. Sprinkle ½ cup mozzarella cheese over this.
- Repeat this process two more times, starting with the noodles and finish with the remaining ¼ cup Parmesan cheese. Sprinkle with oregano.
- Bake for 45 minutes until hot and bubbly. Let stand 10 minutes before cutting.





## Classico® Sausage Pizza with Roasted Peppers and Onions

### INGREDIENTS

- 1 12" prepared pizza crust
- ½ cup Classico® Traditional Pizza Sauce
- ½ lb. Italian hot sausage, loose/bulk
- ½ large red onion, cut into ¼" thick slices
- ½ red bell pepper, cored, seeded and quartered
- ½ yellow bell pepper, cored, seeded and quartered
- 1 Tbsp. olive oil
- Salt and pepper to taste
- 1 cup shredded Fontina cheese or mozzarella cheese
- 1 Tbsp. freshly chopped oregano or ½ teaspoon dried oregano

### INSTRUCTIONS

- Heat oven to 425°F.
- In a large skillet, brown sausage over medium heat until an internal temperature of 165°F is reached; drain.
- Toss peppers and onion with oil, salt and pepper.
- Place on baking sheet. Bake uncovered 25 to 30 minutes until tender, turning vegetables once.
- Remove the onions, separate into rings, and roughly chop. Remove the peppers and slice into ½" thick slices.
- Spread pizza sauce evenly over crust. Top with Fontina cheese, sausage, onions and peppers.
- Sprinkle with oregano.
- Bake for 10-12 minutes or until cheese is melted.

