

## Creole Lasagna

### Ingredients

- 8 oz lasagna noodles, dried
- 1/2 lb sausage, smoked, sliced
- 1/2 lb beef, ground
- 1/2 cup celery, chopped
- 1/4 cup green sweet pepper, chopped
- 1/4 cup onion, chopped
- 2 cloves garlic, minced
- 1 1/2 cup water
- 6 oz tomato paste
- 2 tsp sugar
- 1/2 tsp salt
- 1/4 tsp red pepper
- 8 oz mozzarella cheese, sliced
- 1/3 cup Parmesan cheese, finely shredded



*A robust Louisiana-style variation of lasagna. Lightly seasoned, this recipe provides a wonderful combination of sausage and vegetables with traditional lasagna ingredients.*

### Directions

Lightly grease a 3 quart rectangular baking dish; set aside. Cook lasagna noodles according to package directions; drain.

Meanwhile, in a large saucepan or Dutch oven, cook smoked sausage over medium-high heat until lightly browned, stirring frequently. Remove sausage from pan. In same saucepan, cook ground beef, celery, green pepper, onion, and garlic until meat is browned and vegetables are tender. Drain off fat. Stir in sausage, water, tomato paste, sugar, salt, and ground red pepper. Bring to boiling; reduce heat. Cover; simmer for 15 minutes.

In the prepared baking dish, arrange half of the lasagna noodles. Top with half of the meat sauce and half of the cheeses. Repeat layers with remaining noodles and remaining sauce. Bake, covered, in a 350 degree oven for 20 minutes. Uncover top with remaining cheeses; bake for 10 more minutes. Let stand for 10 minutes before serving.

**Yield** 8 servings

### Nutritional Information

*Calories 364, Fat 17g, Carbohydrates 29g, Cholesterol 51mg, Sodium 587mg, Fiber 1g, Protein 22g*

