

FEEL-GOOD LASAGNA

Serves 6-10 (depending on appetites) | Total time: 2 hr 15 min

DIRECTIONS

Step 1: To make the sauce, on medium heat and in a large pot, heat the olive oil. Then add the onion, garlic and anchovies. Season this with salt, pepper, a little basil and Italian seasoning. Cook until the onion is soft and translucent. This should take around 8 to 10 minutes, stirring occasionally. Once translucent, add in the tomato paste and stir for about 2 minutes (the paste will turn a deep red color).

Step 2: Open the whole peeled tomato can and crush the whole tomatoes into smaller pieces (ones that are bite-sized) using your hands. Then add these and the can of crushed tomatoes to the pot. Fill one of the now empty tomato cans halfway with water and dump this into the pot too. Season with salt, pepper and basil. Bring the tomato sauce to a simmer and cook for about 45 minutes; until the sauce has thickened to the consistency of a jarred pasta sauce. During this time, stir the sauce occasionally.

Step 3: Preheat your oven to 425° F and bring a large pot of boiling water to a boil. Make sure this water is generously salted.

Step 4: To construct the lasagna, start out by combining all of the cheeses (the ricotta, only 5 of the 6 cups of mozzarella, and parmesan) with the heavy cream. Season this with salt, pepper, a little basil and Cajun.

Step 5: Cook the lasagna noodles in the boiling water for only 4 minutes. By only cooking the noodles this short period of time means that they will not be all the way cooked through. The noodles will finish up cooking in the oven after the lasagna has been assembled. Drain the noodles and separate any noodles that are trying to stick together; this will make it easier when assembling the lasagna.

Step 6: This is when the real lasagna construction begins. First, spoon a little bit of sauce on the bottom of a 3 qt baking dish. Cover this with a layer of noodles (try not to overlap the noodles too much). Top the noodle layer with a good couple of ladles full of sauce, followed by a layer of the cheese mixture (use about a fourth of the mixture). Top with another layer of noodles and then repeat these steps three more times (or until you've reached the top of your dish). End with a layer of noodles followed by a dollop of sauce and then top this with the leftover 1 cup of mozzarella cheese and a little extra parmesan.

Step 7: Cover your dish with aluminum foil and place this on top of a baking sheet (to catch any lasagna that might bubble over while the lasagna's cooking). Then slide the whole thing in the oven and bake for about 30 minutes. Once these 30 minutes are up, the pasta should be completely cooked through and the sauce should be bubbling up around the edges. At this point, take off the aluminum foil from the top of the lasagna and continue to bake it for another 35 to 45 minutes (until its nice and brown and crispy on top). Make sure to let it cool slightly before digging in.

INGREDIENTS

FOR THE SAUCE:

2 TBS olive oil

1 large onion (yellow or whatever you have), chopped

4 garlic cloves, minced

6 anchovy fillets (optional)

Salt, pepper, basil and Italian seasoning, to taste

2 TBS tomato paste

1, 28 oz. can of whole peeled tomatoes

1, 28 oz. can of crushed tomatoes

Dash of hot sauce

FOR EVERYTHING ELSE:

6 cups of shredded mozzarella

2 cups (16 oz.) of ricotta cheese

1 cup of grated parmesan

¼ cup of heavy cream

Salt, pepper, basil, and a dash of Cajun seasoning to taste

1 box (1 lb) of lasagna noodles