



## LASAGNA IMBOTTITA

- 1 Pound Lasagne
- Rich Meat Sauce
- 1 1/2 Pounds Italian Sausage
- 1 Pound Ricotta Cheese
- 1/4 Cup Chopped Parsley
- 1 Pound Mozzarella Cheese, Sliced
- Grated Parmesan

## DIRECTIONS

1. Sauté sausage until nicely browned, slice into 1/4 inch pieces.
2. Cook lasagna in boiling, salted water until just tender.
3. Drain thoroughly.
4. Butter a large baking dish and line the bottom with noodles, overlapping them slightly.
5. Add a layer of meat sauce, a layer of sausage slices, then sprinkle with parsley.
6. Add another layer of noodles, then a layer of ricotta and a layer of mozzarella.
7. Add some sauce and a little parsley.
8. Continue these layers until all ingredients are used.
9. Use noodles for the final layer.
10. Sprinkle with parmesan.
11. Bake in a 350 degree oven for 25 minutes.