

## "Meaty" Vegetarian Lasagna

Serves 8

### "Meat" Sauce:

2 Tablespoons olive oil

1 large carrot, finely diced

½ large onion, finely diced

300 grams (3 sausages) [Beyond Sausage](#) (Hot Italian if you like it spicy or Sweet Italian if you prefer no heat)

340 grams (1 package) [Beyond Beef](#) (plant-based ground beef)

2 Tablespoons tomato paste

2 cloves garlic, grated or finely minced

⅓ cup dry red wine

1 teaspoon kosher salt

¼ teaspoon black pepper

1 28-ounce can crushed tomatoes

### Noodles:

454-gram box lasagna noodles (not the no-boil variety)

2 tablespoons olive oil

### Cheese Mixture:

680 grams mozzarella, shredded

454 grams (2 cups) whole milk ricotta

110 grams Parmesan cheese, grated (about 1¼ cups)

¼ cup half and half or 35% cream

1. **Make the sauce:** Heat olive oil in a large heavy bottomed pot. An enameled cast iron pot, such as Le Creuset or Staub, is ideal for this. Add carrots and onion and sauté on high heat for about 3 minutes.
2. Add sausages and ground beef. If you have a potato masher, it is the ideal tool for breaking up the sausage and beef as they cook. Otherwise, a wooden spoon can be used to mash and break the meat up into little pieces. Continue cooking for an additional 5 minutes, until the meat is just lightly browned.
3. Add tomato paste and garlic and cook, stirring, for an additional 2 minutes. Add red wine and continue cooking on high heat for 2 minutes.
4. Add salt and pepper. Add can of crushed tomatoes. Turn the heat down to low and simmer for 15-20 minutes. Turn off heat, transfer sauce to a bowl to let it cool a bit before assembly.

5. **Cook noodles:** Bring a large pot of water to a boil. Once boiling, add 2 tablespoons kosher salt. Add noodles and cook for 5 minutes, stirring to separate the noodles. They will still be firmer than al dente. That's ok, they will continue to cook in the oven. Drain noodles and gently coat with olive oil. Spread them out on a baking sheet, so that they do not stick together.
6. **Make cheese mixture:** Set aside 1 cup grated mozzarella and ¼ cup grated Parmesan for the top of the lasagna. In a medium sized mixing bowl, combine remaining mozzarella, Parmesan, ricotta and cream. Stir until well mixed.
7. **Assembly:** Preheat oven to 375°F. Ladle about ¼ cup sauce onto the bottom of a 3- quart (9x13 inches) baking dish. Top with a layer of noodles. In my baking dish, 3 noodles perfectly covered the dish, without any overlap.
8. Top with 1¼ cups sauce. Spread sauce into an even layer. Spoon about ¼ of the cheese mixture onto the sauce and gently spread out into an even layer. Top with a second layer of noodles.
9. Repeat with sauce and cheese until you have 5 layers of noodles. Spread the remainder of the sauce on the top layer of noodles. Scatter reserved mozzarella and Parmesan cheese on top of the casserole. Place lasagna on a baking dish. Lightly oil a piece of foil and gently cover lasagna. Bake for 35-40 minutes. Remove foil and continue to bake for a further 10-15 minutes, until sauce is bubbling, and cheese is golden brown. Let lasagna sit for at least 30-45 minutes before slicing.