

Rick / Rossi Lasagna (08-2020)

I wanted something better and easier than the Rossi Pasta “Everything but the Kitchen sink” lasagna we made in the past. I felt there were simply too many competing flavors, and it was not to my taste.

Step 1 (a day ahead)

Make the Bolognese sauce from the “Instant Pot Miracle” cookbook for the main lasagna ingredient.

Step 2

Gather your ingredients to “ice” the noodles:

- 8 ounces of Rao’s Marinara pasta sauce for liberally coating the bottom of the pan. Trader Joe’s Marinara pasta sauce is much cheaper, and it will do in a pinch.
- 1-15 ounce container of ricotta cheese.
- 1-15 ounce container of sour cream.
- 4 ounces Half & Half, to blend with the ricotta and sour cream.

Step 3

Now preheat the oven to 375. Use Ronzoni “Oven Ready” lasagna noodles.

Step 4

I decided to follow the basic outline of the Rossi Pasta recipe:

In a standard lasagna pan (or really any baking pan no deeper than 3 inches) moderately cover the bottom with a red sauce or crushed tomatoes and place in the first set of three lasagna noodles, right from the box. Coat or ice the noodles (like a cake) as liberally as you desire with ricotta cheese (and sour cream) thinned down with a little skim milk or Half & Half. You will need at least 32 oz of cheese mixture to cover 3 pasta layers depending on how heavy you desire to coat (more is not a problem).

Place some of the Bolognese sauce on top of the bottom layer of lasagna noodles. Sprinkle some grated Italian cheese on top. Then add the second set of lasagna noodles and do it all over again. Then add the third set of lasagna noodles, and sprinkle more grated Italian cheese on top. Add some sliced mushrooms (no more than 5!) and black olives to the top for appearance. Add the remaining Trader Joe’s Marinara pasta sauce to the pan.

Step 5

- Cover tightly with foil. If the top layer is bulging make a dome of sorts but make sure it's sealed tightly. This will assure necessary steaming.
- Bake for 50 minutes.
- Remove from oven, uncover and place back in for 10 or so minutes more without the foil.
- Remove, let sit about 20 minutes ... voila!

RG NOTES

1. I used Trader Joe’s Parmesan cheese, freshly grated. I also added 1/2 pound of firm mozzarella cheese (Publix brand is fine), cut into small pieces.
2. For a meatier version, you can add a fourth layer of noodles and a third layer with the meat sauce.
3. Great re-heated. Microwaves and freezes well.

I searched online, and found a totally “over the top” lasagna recipe that used Bolognese pasta sauce: Sunday Dinner: No-Holds-Barred Lasagna Bolognese Recipe (Serious Eats)

<https://www.serious-eats.com/recipes/2010/02/print/no-holds-barred-lasagna-bolognese-pasta-italian-homemade-ricotta.html>