

# Italian Meats Lasagna

## **SAUCE:**

**3 TBSP. FRESH PARSLEY, WASHED & CHOPPED.**

**1/2 MEDIUM ONION, CHOPPED.**

**2 TSP. ROSEMARY, GROUND.**

**1/2 LB. ITALIAN SAUSAGE**

**4 OZ. PROSCIUTTO SLICED**

**28 OZ. CAN CRUSHED TOMATOES**

**14.5 OZ. CAN PETITE DICED TOMATOES**

**1 CUP RED WINE**

**2 GARLIC CLOVES, PRESSED.**

Brown Italian sausage and prosciutto in a skillet. Sautee' onion, parsley and rosemary for 5 minutes. Add wine. Cook 3 minutes-medium/high heat. Add both cans of tomatoes. Simmer 20 minutes. Add pressed garlic right before you take off heat.

Cook pasta per package directions (al dente). Do not use no boil pasta. Add 1 tsp. salt to water while boiling!

**FRESH MOZZARELLA, GRATED.**

**FRESH PARMESAN, GRATED.**

Spray a 13 x 9 baking dish with cooking spray. Layer: Sauce/Noodles/parmesan/mozzarella until all is in pan. Bake at 350 degrees until bubbly. Serve with garlic bread. Serves 8-10

*"Absolutely amazing Lasagna, the kids love it...Chris"*