



Tuscan Sausage & Three Pepper Lasagna

Ingredients:

2 cups diced green, red and yellow bell peppers (great with any color peppers, purple, orange etc)
1/2 cup Cabernet Vinegar
1 jar prepared pasta or spaghetti sauce
Lasagna noodles – prepared
2 cups Ricotta cheese
2 cups Mozzarella cheese
1/2 Parmesan cheese
1/3 cup Balsamico di Modena

Directions:

Cook sausage, drain if desired. Stir in bell peppers and vinegar simmer 5 minutes add sauce simmer 5 minutes more. Spread 1 cup meat sauce in bottom of a 13-9 inch baking pan. Layer noodles, 1 C. Ricotta, 1 C. Mozzarella, and 1/4 Parmesan in pan. Repeat layering with noodles, 1 C Ricotta cheese and remaining meat sauce. Cover with foil, bake in preheated 375 degree oven for 40 minutes. Continued..



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Oil and vinegar to tap, taste and treasure

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Directions Continued:

Uncover top with remain cheeses, continue baking uncover for 10 minutes or until bubbly and edges start to brown. Let stand 5 minutes before serving – drizzle Balsamico di Modena over lasagna as served.



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