

Mason Jar Lasagna

May 1, 2013

Makes 4 jars

Prep time: 15-20 minutes

Cook time: 25-30 minutes



Take classic lasagna in a nutritious new direction by substituting turkey. Cook and serve in mason jars for an unexpected twist.

INGREDIENTS

12 ounces packaged lasagna noodles
1 tablespoon olive oil
1/2 yellow onion, diced
1 pound ground turkey
3 cups marinara sauce*
1 cup diced tomatoes
2 cups ricotta cheese
1 cup shredded mozzarella
1/2 cup shredded Monterey Jack cheese
2 eggs
3/4 cup shredded Parmesan
6 wide mouth mason jars
Salt and pepper

**Tip: Use your favorite premade marinara sauce or try our tomato sauce recipe.*

INSTRUCTIONS

Preheat oven to 350°F.

Cook and drain noodles according to package directions, set aside.

Heat olive oil in a large sauté pan over medium heat. Sauté diced onions until they become fragrant, then season with salt and pepper.

Mix turkey in with onions and cook until turkey is lightly browned.

Combine marinara sauce, diced tomatoes and pasta with the cooked turkey and bring to a simmer.

In a medium-sized mixing bowl, combine ricotta, mozzarella, jack cheese and eggs. Mix thoroughly.

In the mason jars, layer and alternate the turkey and noodle mixture with the cheese mixture until the jar is full.

Top with a spoonful of sauce and sprinkle of Parmesan.

Bake, uncovered, for 20 minutes or until sauce begins to bubble.

Remove jars from oven and cool for 5 minutes. Serve warm.