

Dutch Oven Lasagne

Ingredients

- 1** 8-ounce box Oven Ready Lasagna Pasta
- 1/2 lb.** cooked Italian sausage
- 1/2 lb.** ground beef
- 1** 28-ounce jar meatless spaghetti sauce (about three cups)
- 1** 15-ounce container ricotta cheese
- 1** egg, slightly beaten
- 1** **teaspoon** garlic powder
- 3** **tablespoons** chopped fresh parsley
- 3** **tablespoons** chopped fresh basil
- 3** **cups** grated mozzarella cheese (about 12 ounces)
- 1/2** **bunch** fresh spinach, rinsed



Method

Use a 12-inch Dutch oven for this recipe. Ignite 25 charcoal briquettes and let them burn until they're barely covered with ash, about 20 minutes. For a 350-degree oven, you'll need 8 briquettes underneath and 17 on top of the oven.

Brown sausage and beef in a skillet over medium heat. Break up meat as it cooks. Drain fat and spoon meat into a bowl. Evenly spread 3/4-cup spaghetti sauce in the bottom of the oven. (Prego Traditional Spaghetti Sauce can be used for this recipe. You may use different flavors of bottled spaghetti sauce, but note that you may change the flavor slightly.) In a medium bowl, mix ricotta cheese, egg and garlic powder.

To prepare each layer, lay 4 lasagna noodles flat on the bottom of the oven. Break noodles into smaller sizes as needed. Spread 1/2 ricotta mixture over the noodles. Spread 1-cup spaghetti sauce over the ricotta mixture. Sprinkle 1/2 of the parsley and basil over sauce. Sprinkle 1-cup mozzarella cheese over the sauce. Spread 1/2 of sausage over cheese. Lay all the spinach leaves over sausage (there will only be 1 layer of spinach). Repeat one more time to form a second layer.

Place lid on oven. Arrange 8 briquettes underneath oven and 17 briquettes on lid. Bake for 35 to 40 minutes until sauce is bubbling. Sprinkle remaining cheese over lasagna. Cover; bake an additional 5 to 10 minutes to melt cheese. Remove oven from the charcoal. Cool lasagna 10 minutes.

Notes

A 10-ounce package of thawed and drained frozen chopped spinach may be substituted for fresh spinach. Mix spinach with ricotta cheese, egg and garlic powder. Regular lasagna noodles may be used for this recipe without boiling them. If you don't boil the noodles, bake lasagna an additional 10 minutes.

Prep

- Prep: 30 Minutes
- Cook: 45 Minutes

Source: -- (8-10 servings)
