

Grossy's Lasagna



What You'll Need:

- 1 lb. box lasagna noodles
- 2 lb. ricotta cheese
- 1 lb. shredded mozzarella cheese
- 1 cup grated parmesan cheese, plus more for topping
- 10 oz. goat cheese
- 1 cup chopped fresh mint
- 2 lb. Italian sausage - sweet, hot or mix
- Salt
- Pepper
- Red pepper flakes

What You'll Do:

1. SAUCE: You will need a pot of [Grossy's Marinara](#). It does not need to be warm for the layering process
2. CHEESE: Mix 2 lb ricotta, 1 lb shredded mozzarella, 1 cup grated parmesan, 10 oz goat cheese, 1 cup chopped fresh mint, and salt, pepper, and red pepper flakes together in a bowl
3. MEAT: Remove sausage from its casings, break into pieces, and cook in a pan until crumbled and browned. It does not need to be fully cooked since we'll be baking it further in the oven
4. NOODLES: Boil your lasagna noodles in salty boiling water until al dente. Drain noodles and toss with olive oil so they don't stick together.
5. LAYERING: In your deepest baking pan, execute as many layers in this order as possible: Sauce, Noodles, Sauce, Cheese, Sausage
6. I try to do at least 2 full layers like this, but ideally you do very thin layers of everything and as many as you can. Don't take your life over it, though
7. The top layer should be noodles with sauce and grated parmesan on top
8. Bake in a 350° preheated oven until it's as brown on top as you want. I usually go about 30-45 minutes and keep an eye on her, but go as crispy as you like
9. I like to have a little extra marinara sauce and grated parmesan on hand when serving so that you can really do the MOST. Enjoy!