

# AAA Recipe Corner

## Hungry Man's Dutch Oven Lasagna

### Ingredients

Serves 10 to 12

- 2 tablespoons extra virgin olive oil
- 1 medium onion, chopped
- 1 red bell pepper, chopped
- 1 lb. Italian sausage, casings removed
- 26 ounces marinara sauce (2-1/2 cups)
- 1 pound uncooked lasagna noodles
- 4 cups ricotta cheese (about 30 ounces)
- 2 lbs. shredded mozzarella (8 cups total)
- 1 cup grated Parmesan cheese
- 1/2 lb. frozen spinach, thawed and squeezed of water
- 2 ounces fresh basil, chopped
- 3 zucchini, thinly sliced



PHOTOGRAPH BY LAURA BASHAR

### Directions

In a charcoal chimney, light up about 30 briquettes. Heat a 12-inch Dutch oven and add the olive oil. When the oil is hot, add the onion and bell pepper and sauté until softened, about 5 minutes. Add the Italian sausage and cook until the meat is browned. Transfer the mixture to a bowl. Spread 1/2 cup marinara sauce on the bottom of the Dutch oven. Place 1 layer of uncooked lasagna noodles over the sauce, over-lapping slightly and breaking pieces to cover completely. Spread another 1/2 cup layer of marinara sauce over the noodles and add sausage mix evenly over it. Dollop 1 cup of ricotta over the sausage mix, then spread evenly. Top with 2 cups of shredded mozzarella and 1/4 cup Parmesan cheese. Add another layer of lasagna noodles and top with 1/2 cup marinara sauce. Spread the spinach and basil evenly over the marinara sauce. Top the greens with another cup of ricotta, 2 cups mozzarella, and 1/4 cup Parmesan cheese. Add another layer of lasagna noodles and top with 1/2 cup marinara sauce. Spread the zucchini slices evenly over the marinara sauce. Top the zucchini with another cup of ricotta, 2 cups mozzarella, and 1/4 cup Parmesan cheese. Add a final layer of lasagna noodles and top with 1/2 cup marinara sauce. Top with a final cup of ricotta, 2 cups mozzarella, and 1/4 cup Parmesan cheese. Cover the Dutch oven and add 16 coals on top and 10 briquettes underneath. Cook for 1 hour, or until the noodles are done and the cheese is bubbly and golden.