

## MAIN DISH

# LENTIL BOLOGNESE LASAGNA

### INGREDIENTS :

- 1 tbsp. extra-virgin olive oil
- 1 medium yellow onion, chopped
- 1 large carrot, peeled and chopped
- 2 stalks celery, chopped
- 2 cloves garlic, minced
- 1 tsp. fresh thyme leaves
- 1 tsp. freshly chopped oregano
- 2 c. water
- 1 (28-oz.) can crushed tomatoes
- ½ cup Mazzocco Zinfandel
- 1 c. green lentils, rinsed and drained (these are sturdier than the brown ones)
- 1/4 c. packed basil leaves, torn
- Kosher salt
- Freshly ground black pepper
- Pinch crushed red pepper flakes
- 1 package of fresh noodles - I used Antica Pasteria Milano
- 1 ½ pounds of fresh Mozzarella
- 3 cups of shredded Mozzarella cheese
- ½ cup shredded parmesan cheese
- Fresh basil

### NOTES :

Recipe by Chef Donna Parsons

Pair with: Mazzocco "Warm Springs" Zinfandel

Prep time:

10 min

Cook time:

50-60 min

Servings:

6-8



### DIRECTIONS :

Preheat oven to 375°F. In a large pot over medium heat, heat oil. Add onion, carrots, and celery and cook until soft, 5 minutes. Add garlic, thyme, and oregano and cook until fragrant, 1 minute more. Add crushed tomatoes and lentils to pot.

Pour the wine into the can of crushed tomatoes and swirl around to catch any remaining sauce and pour into pot. Add basil and season with salt, pepper and red pepper flakes.

Bring to a boil, then reduce heat and simmer until lentils are tender, about 45 minutes. Add the heavy cream and simmer for a half hour more. Season with more salt and pepper to taste.

Arrange in layers in a spring form pan. I always put a thin layer of the lentil mixture down first, noodles, more lentil mixture down and then half of the mozzarella cheese. Then noodles, more lentil mixture, the rest of the mozzarella cheese, final noodles and then a thin layer of lentil mixture. Top with the parmesan cheese and then arrange the fresh mozzarella cheese on the top. Add fresh basil to compliment.

I put the spring form on a cookie sheet while baking. (It helps with spillovers) Cover and bake for 30 minutes and then uncover for another 15 minute or until the cheese is golden brown. Always let your lasagna rest for 15-20 minutes so that it firms up a bit. Enjoy!