

# Spanish Jack's

## Land Rush Lasagna

Preparation: 45 Minutes, Cook Time: 30 Minutes

Yield: 12 - 14

Spanish Jack's Cookbook

Blueberry Grilling Sauce Recipes: **Buffalo**



Lasagna is a layer of flavors for one's taste buds. This lasagna dish with Spanish Jack's Blueberry Grilling Sauce makes it a wonderful dish you have never tasted until now. Not only is this dish an easy dish to prepare for dinner, but it's a great dish to freeze for later. As with any leftovers, if there are any, this dish can be warmed up either in the oven or in a microwave oven, letting it taste just as good as the day you made this wonderful dish.

**Source:** *Connie - Ohio*

### **Meat Mixture:**

- 1 - 2 tablespoons olive oil
- 1 - 2 tablespoons yogurt butter
- 2 cloves garlic, minced
- 1/3 cup diced Vidalia onion
- 1/2 cup diced red bell pepper
- 1 1/2 pounds buffalo ground meat or lean ground beef
- 1 tablespoon fresh ground oregano
- 1 tablespoon fresh ground basil
- 2 tablespoons dried parsley

### **Cottage Cheese Mixture:**

- 1 (24-ounce) container lowfat cottage cheese
- 2 whole eggs, beaten
- 1 cup grated Parmesan cheese, (not shredded)

1 teaspoon salt

1 teaspoon freshly ground black pepper

1 (28-ounce) can diced tomato

1 (6-ounce) can tomato paste

3/4 - 1 cup Spanish Jack's Blueberry Grilling Sauce

### **Pasta:**

1 (10-ounce) package lasagna noodles

1/2 teaspoon salt, for the pasta water

1 tablespoon olive oil, for the pasta water

10 - 12 fresh basil leaves

1/4 cup fresh flat-leaf parsley

1 teaspoon salt

2 (8-ounce) packages shredded Mozzarella cheese, or more for the topping

# Spanish Jack's

## Directions:

1. In a large skillet over medium-high heat, add the olive oil and yogurt butter. When the butter melts, add the garlic, Vidalia onions and red bell peppers. Cook until the vegetables are cooked tender. Push the cooked vegetables to the sides of the skillet. Add the ground buffalo in the center of the skillet. Using 2 forks break up the ground buffalo into crumbled bits.
2. Once all the ground buffalo has been crumbled, add the ground oregano, basil, parsley, salt and fresh ground black pepper to the meat. Stir until the ground buffalo has cooked well done.
3. Add the diced tomatoes, tomato paste and the Spanish Jack's Blueberry Grilling Sauce to the meat mixture. Stir and cook the Meat Mixture for 45 minutes before reducing the temperature to simmer. Sample taste the meat to add more Spanish Jack's Blueberry Grilling Sauce or salt & pepper if needed.
4. While the meat mixture is cooking, bring a large pot of water to a boil. Add the salt and olive oil to the water. Cook the lasagna noodles according to the package directions until al dente. Drain the noodles. Lay the noodles flat on a sheet of aluminum foil. This will help keep their shape. Preheat the oven to 350°.
5. While you are waiting for the noodles to cook, start working on the Cottage Cheese mixture. In a medium bowl, mix cottage cheese, beaten eggs, grated Parmesan, finely chopped basil leaves and parsley leaves. Add 1 teaspoon of salt before stirring the mixture thoroughly. Set it to the side. In another medium bowl, pour the shredded mozzarella cheese. Set this cheese to the side.
6. Now you are ready to assemble your dish. In an 11 3/4 x 9 3/8 inch Aluminum pan, arrange 4 cooked lasagna noodles in the bottom of a baking pan. You might have to overlap the noodles if necessary. Spoon half the Cottage Cheese Mixture over the noodles. Spread evenly to ensure the noodle layers are covered. Top the cottage cheese with a layer of mozzarella cheese. Spoon and spread half of the Meat Mixture over the Cheese Mixture.
7. Repeat instruction #6 by ending with the Meat Mixture. Sprinkle the top generously with the remaining mozzarella cheese. You can either freeze or refrigerate this dish up to two days. You can bake this dish at 350°F for 20 to 30 minutes, or until top is hot and bubbly. Note if the cheese starts to brown too quickly, place a loose aluminum foil sheet over the top of the dish.




© Spanish Jack's

All Rights Reserved.



Check us out on our **Spanish Jack's website:** <http://www.spanishjacks.com/>

Check us out on : (you will have to copy and paste the link below)

<https://www.facebook.com/pages/Spanish-Fine-Foods/143808518972576>

<https://www.facebook.com/pages/Spanish-Fine-Foods/143808518972576>