

Turkey Lasagna

Servings: 8

Source: Barefoot Contessa Family Style, 2002 courtesy of Judy Talley

Ingredients

- 2 tablespoons Olive Oil
- 1 cup Chopped Yellow Onion
- 2 Garlic Cloves, Minced
- 1½ lbs. Sweet Italian Turkey Sausage, Casings Removed *See Note
- 1 28-oz can Crushed Tomatoes In Puree
- 1 6-oz can Tomato Paste
- ¼ cup Chopped Fresh Flat-Leaf Parsley, Divided
- ½ cup Chopped Fresh Basil Leaves
- 2 teaspoons Kosher Salt
- ¾ teaspoons Freshly Ground Black Pepper
- ½ lb. Lasagna Noodles, **NOTE
- 15 ounces Ricotta Cheese
- 3 ounces Creamy Goat Cheese, Crumbled
- 1 cup Grated Parmesan Cheese, Plus ¼ Cup For Sprinkling
- 1 large Egg, Lightly Beaten
- 1 lb. Fresh Mozzarella (Best You Can Find), Thinly Sliced

Method

Preheat oven to 400°F.

Heat the olive oil in a large (10-12-inch) skillet.

Add the onion and cook for 5 minutes over medium-low heat, until translucent. Add the garlic and cook for 1 more minute.

Add the sausage and cook over medium-low heat, breaking it up with a fork, for 8 to 10 minutes, or until no longer pink. Add the tomatoes, tomato paste, 2 tbsp parsley, the basil, 1½ tsp of the salt, and ½ tsp pepper. Simmer, uncovered, over medium-low heat, for 15 to 20 minutes, until thickened.

Meanwhile, fill a large bowl with hottest tap water. Add the noodles and allow them to sit in the water for 20 minutes. Drain.

In a medium bowl, combine the ricotta, goat cheese, 1 cup Parmesan, the egg, the remaining 2 tbsp parsley, remaining ½ tsp salt and ¼ tsp pepper. Set aside.

Ladle ⅓ of the sauce into a 9 x 12 x 2-inch rectangular baking dish, spreading the sauce over the bottom of the dish. Then add the layers as follows:

Half the pasta, half the mozzarella, half the ricotta, ⅓ of the sauce.

Add the rest of the pasta, mozzarella, ricotta, and the final $\frac{1}{3}$ of the sauce.

Sprinkle with $\frac{1}{4}$ cup Parmesan.

Bake for 30 minutes, until the sauce is bubbling.

Notes

*Judy used ground turkey and added 2 tsp Baron's Hot Italian Seasoning (Whole Foods).

**Judy used fresh pasta from Pasta & Co. She also got fresh mozzarella at Whole Foods.

Corrected, 2026-07-26. <https://insanelygoodrecipes.com/ina-garten-lasagna/>