



Impossible LASAGNA

Ingredients

1 Lb Ricotta Cheese
8oz Shredded Cheese
Blend
1 Egg
2 Oz. Olive Oil
1 T. Chopped Fresh Chives
1/2 C. Fine Chopped Onion
2 Ea Garlic Cloves, Finely Chop
1 Lb. Impossible Burger (Ground Beef or Ground Turkey Can Be Substituted)
2 Tbls. Spice Blend (Basil, Oregano, Garlic Powder, Onion Powder, Salt & Pepper)
1 Jar Tomato Sauce
4 Pasta Sheets (Put Aside 1 Largest Sheets)

Instructions

Preheat oven to 350°F. Heat small sauté pan over medium heat. Add 2oz. olive oil to pan. Add onions and garlic. Sauté until translucent (do not let brown). Add impossible meat in small clumps to pan. Add 1 T spice blend. Stir to prevent sticking and cook (approx. 5 min.). Remove from heat. Add ½ jar of sauce and mix. Set aside.

Add 1 lb. ricotta and ½ of shredded mozzarella (reserve balance for topping) to mixing bowl. Mix thoroughly with 1 egg (slightly beaten). Add to mixture: ½ cup Chives, balance of spice blend. Spread 2-3 spoonful over bottom of baking tin provided.

Now lay a pasta sheet (smallest) onto the bottom while remembering to put the largest off to the side (this will be used for the top layer). Add ½ of the ricotta mixture onto the first layer a spoonful at a time and then spread evenly. Lightly oil foil pan (bottom and sides) with 1 t. olive oil. Spread evenly on bottom of pan, 1 - 2 T. of marinara.

Next, layer smallest pasta sheet on bottom of pan. Add ½ ricotta mix, by spoonful, on pasta layer, spread evenly. Next lay another pasta sheet on top of the ricotta mixture and gently press down. Now spread approx. ½ of the Impossible mixture onto the pasta sheet in the pan.

Lay another pasta sheet on top of Impossible mixture in pan. Top with remaining ricotta mixture and then another layer of the remaining Impossible mixture right on top of the ricotta. Cover lasagna with remaining pasta sheet. Generously spread sauce to coat top pasta sheet. Bake in a preheated oven for 1 hour. Remove from oven and cover with remaining cheese. Return to oven for an additional 20 minutes or until golden brown. Remove from oven and let cool for ten to 15 minutes. Cut and serve. Garnish with chopped basil or chopped parsley. Cover tightly with aluminum foil.

Bake lasagna in 350* preheated oven for 1-hour
Remove from oven, cover lasagna top with remaining cheese
Return to oven for 20-minutes (or until golden brown)
Remove from oven, cool for 15 min. Serve, garnish with chopped basil or parsley