

# RV GODDESS: Turkey Lasagna

This recipe involves a simple Turkey Ragout layered between many sheets of lasagna noodles. The veggies need to be diced super small, so they will meld into the sauce. The only cheese is a little Parmesan sprinkled over the top. (The sauce could also be served over spaghetti, penne or rigatoni pasta.) The lasagna can be prepared up to 24 hours before baking - just assemble, cover well and refrigerate. Don't be afraid of the allspice - it makes the meal.

2 Tablespoons Extra Virgin Olive Oil  
1 medium yellow onion, peeled and minced very fine  
2 or 3 cloves garlic, peeled and minced very fine  
2 ribs celery, minced very fine  
2 carrots, peeled and finely grated  
1.25 pounds ground turkey  
6 ounce can tomato paste  
1 cup dry white wine (not chardonnay!)  
14 ounce can tomato sauce  
½ teaspoon Kosher Salt (or to taste)  
1 teaspoon ground black pepper  
1 teaspoon dried oregano  
1 teaspoon dried basil  
¼ teaspoon ground allspice  
One package (9 ounces) no-bake lasagna noodles (or 12 sheets)  
½ cup freshly grated Parmesan cheese

Heat a Dutch oven over medium heat and coat the bottom with the olive oil. Add the onion and sauté for three or four minutes until the onion begins to brown. Add the garlic, celery and carrots and stir, over medium heat for a few more minutes. Add the turkey and cook, while breaking-up the meat into very small pieces with the back of a wooden spoon, until the turkey is just cooked through. Reduce the heat and stir in the tomato paste and white wine. Mix well until the tomato paste is incorporated into the turkey mixture, then add the tomato sauce, salt, pepper, oregano, basil and allspice. Stir well to combine. Bring the mixture to a simmer and cook, slightly covered, for about 30 minutes. (At this point, the sauce can be cooled/frozen for use later.)

Oil an 8x8-inch baking dish. Line the bottom with two sheets of no-bake lasagna noodles and cover the pasta with a very thin layer of the turkey sauce, about one cup of sauce. (The object is to have a lot of pasta with a thin layer of sauce between each layer.) Continue layering lasagna noodles with turkey sauce until all the sauce is used, finishing with a layer of turkey sauce on top. Cover tightly with foil. (At this point, the assembled lasagna can be refrigerated for up to 24 hours prior to baking.)

Bake, covered with foil, at 375° for 30 minutes. Carefully remove the lasagna from the oven. Remove the foil and sprinkle the parmesan cheese evenly over the surface. Reduce oven to 350°. Return lasagna to the oven and bake, uncovered, for an additional 15 minutes. Let rest for five minutes, then cut into squares and serve.

Serves 4 hungry runners, or 6 normal people.