

CopyCat Carrabba's Italian Grill Lasagna

Ingredients

1 lb Italian sausage of your choice, preferably sweet, removed from its casing
 $\frac{3}{4}$ lb ground beef
 $\frac{1}{2}$ cup yellow onion, minced
2 cloves garlic, minced
28 oz crushed tomatoes
12 oz tomato paste
13 oz tomato sauce
1 $\frac{1}{2}$ cups beef stock
 $\frac{3}{4}$ cup red wine
2 tbsp brown sugar
1 $\frac{1}{2}$ tsp dried basil
1 $\frac{1}{2}$ tsp Italian seasoning
1 tbsp salt
 $\frac{1}{4}$ tsp ground black pepper
12 lasagna sheets, roughly 12 oz
16 oz ricotta cheese
1 egg, beaten
 $\frac{3}{4}$ lb mozzarella cheese, shredded
 $\frac{3}{4}$ cup Parmesan cheese, grated or powdered
 $\frac{1}{2}$ tsp salt
To serve:
4 tbsp fresh parsley, chopped

Directions

In a large skillet, saute the onion and garlic over medium heat until translucent. Then toss in the ground beef & mix vigorously.

Add sausage, basil, & Italian Seasoning. Continue sauteing

until caramelized.

Add the tomato paste and roast briefly. Drain any excess oil if necessary.

De-glaze with red wine and reduce briefly.

Add the crushed tomatoes, tomato sauce, and beef stock.

Simmer the meat sauce for about an hour and a half, or until sauce has reduced to half & flavors intensify.

Season the meat sauce with salt, pepper, & brown sugar. Adjust accordingly and set aside while you cook the pasta according to package directions.

In a large bowl, mix together ricotta cheese, egg, and salt, until evenly incorporated.

Preheat your oven to 375 degrees F.

Spread up to $1\frac{1}{2}$ cups of meat sauce into the bottom of a 9×13-inch baking dish.

Layer half of the cooked lasagna sheets on top and pour and spread with half of the cheese mixture.

Cover with $\frac{1}{3}$ of the shredded mozzarella.

Repeat layers until all ingredients are used.

Top with Parmesan cheese, cover with foil, and bake for 25 minutes.

After 25 minutes, remove foil and continue baking for another 25 minutes.

Cool down for 10 minutes before serving, & top with parsley. Enjoy!