

CopyCat Olive Garden Lasagna Dip

Ingredients

Pasta Chips

16 ounces lasagna noodles
vegetable oil for frying
1/2 teaspoon garlic salt

The Dip

24 ounces Marinara sauce
8 ounces ground Italian sausage
4 ounces ground beef
1/2 teaspoon Italian seasoning
16 ounces ricotta cheese
2 cups Mozzarella cheese shredded
1/4 cup shredded Parmesan cheese

Directions

Pasta Chips:

In a large pot of salted boiling water cook the flat lasagna noodles until al dente. Drain pasta, be careful not to tear the noodles.

While the noodles are cooking preheat the oven to around 360 degrees.

Gently pat the noodles dry with a paper towel. Place a few of the lasagna noodles into the hot oil cook until golden brown and crispy. Place the noodles in a wire rack to cool. Immediately sprinkle with garlic salt. Work in small batches until all of the noodles are cooked.

The Dip:

Preheat the oven to 375 degrees.

In a large saucepan cook the ground Italian sausage and the ground beef over medium heat until the meat has browned. Be sure to break up the meat into small pieces while cooking. Drain meat, and place back into the saucepan. Add Marinara sauce to the meats, season with Italian seasoning. Heat through, simmer for about 10 minutes.

Use a 1-quart deep casserole dish or a large 12-inch iron skillet to build the dip. Place half of the sauce in the bottom of the pan. Spread all of the ricotta cheese in the bottom in the dish. Add half of the Mozzarella cheese on top of the ricotta. Add the remaining sauce on top of the mozzarella cheese.

Top with remaining cheese, and Parmesan cheese. Cook for about 25 minutes to warm the dip, and if desired set the oven to broil to brown the cheese.

Serve the dip with the pasta chips.