

## FRESH TOMATO RICOTTA LASAGNA

### Ingredients:

- ½ gallon whole milk
- 1 c. heavy cream
- ½ tsp. salt
- 4 T. fresh lemon juice
  
- 1 T. extra virgin olive oil
- 1 red onion, chopped
- 1 bell pepper, chopped
- 1 yellow squash, cut into ¼" slices
- 2 cloves minced garlic
- ½ tsp. kosher salt
- ¼ tsp. freshly ground black pepper
  
- 2 eggs
- ¼ c. chopped fresh basil
- 1 clove minced garlic
- ¼ tsp. kosher salt
  
- 5 large heirloom tomatoes
- ¼ c. extra virgin olive oil
- 1 clove minced garlic
- 1 T. red wine vinegar
- 1 tsp. kosher salt
- ½ tsp. freshly ground black pepper
  
- 9 no-boil lasagna noodles
  
- 1 c. panko breadcrumbs
- ½ c. grated parmesan
- 2 T. fresh parsley, chopped

### Allegro Wine Pairing:

Cadenza Vineyards Chardonnay



### Directions:

- 1) To make fresh ricotta: Bring milk, cream, and salt to a rolling boil in a heavy saucepan, stirring to prevent scorching (around 20 minutes). Once it boils, reduce heat to low and stir in lemon juice until the milk curdles (2 minutes). Remove from heat, pour into a cheesecloth-lined colander, and let drain for 1 hour.
- 2) Sauté onion in 1 T. olive oil for 4 minutes. Add bell pepper and sauté for another 2 minutes. Add squash, garlic, salt, and pepper and sauté for another 4 minutes, until squash starts to soften. Remove from heat.
- 3) Preheat oven to 375 degrees.
- 4) Stir together fresh ricotta, eggs, basil, garlic, and salt.
- 5) Slice tomatoes into ½" slices. Remove seeds from half of the slices, using a small melon scoop. Gently toss the tomatoes with the olive oil, garlic, vinegar, salt, and pepper.
- 6) In a lightly greased 9x13 baking dish, assemble the lasagna with the following ten layers (bottom to top): half of tomatoes; 3 lasagna noodles; 1/3 of ricotta; half of squash and other veggies; 3 lasagna noodles; 1/3 of ricotta; remaining squash; 3 lasagna noodles; remaining ricotta; remaining tomatoes. Pour tomato juices evenly over the top.
- 7) Cover with foil and bake for 30 minutes.
- 8) Mix together the breadcrumbs, parmesan, and parsley. Remove the foil from the lasagna, top with breadcrumb mixture, and bake for another 25 minutes, until lightly browned. Cool for 15 minutes before serving.