

Lasagna Bolognese

Disney's Boardwalk Resort

Trattoria al Forno

Servings: 8-10



Ingredients for Turkey Bolognese

- 1 tbsp. olive oil
- 1 lb. ground turkey
- ½ cup diced onion
- 6 cloves garlic, minced
- 1 (28-oz.) can crushed tomatoes
- ¼ cup tomato paste
- 1 cup water
- 1 tbsp. sugar
- ¼ tsp. dried oregano
- ¼ tsp. dried basil
- ¼ tsp. crushed red pepper
- Coarse salt and freshly ground black pepper, to taste

Directions for Turkey Bolognese

1. Heat oil in a large saucepan over medium-high heat. Add turkey, onion, and garlic and sauté, breaking up turkey, until turkey is cooked through.
2. Drain any grease from pan and add crushed tomatoes and tomato paste.
3. Use water to rinse tomato can and add to pan, stirring well. Add sugar, oregano, basil and crushed red pepper, stirring well. Season to taste with salt and pepper.
4. Simmer 30 minutes, covered, stirring often.



Ingredients for Alfredo Sauce

- 1 ½ qt. half and half
- 6 cloves garlic, minced
- 12 tbsp. water
- 6 tbsp. cornstarch
- ¼ cup plus 2 tbsp. Parmesan
- 1 tsp. coarse salt
- ½ tsp. freshly ground black pepper

Directions for Alfredo Sauce

1. Combine half and half and garlic in a large saucepan over high heat; bring to a boil.
2. Dissolve cornstarch in water; whisk cornstarch mixture into boiling half-and-half, whisking constantly.
3. Reduce heat to medium-low and simmer mixture 3 minutes, whisking frequently. Stir in Parmesan, salt, and pepper.

Ingredients for Ricotta Filling

- 1 (32-oz.) container whole-milk ricotta
- ¼ cup shredded Parmesan
- 3 eggs
- 1 tsp. coarse salt
- ½ tsp. freshly ground black pepper

Directions for Ricotta Filling

1. Combine ricotta, Parmesan, eggs, salt, and pepper in a large bowl; stir until well combined.

Ingredients for Lasagna

- 1 box no-boil lasagna noodles

- 🇺🇸 2 cups shredded whole-milk mozzarella, divided
- 🇺🇸 1 cup shredded Parmesan, divided

Directions for Lasagna

1. Preheat oven to 350°F.
2. Ladle half of Alfredo sauce in the bottom of a 9x13-inch glass-baking dish. Top with 3 lasagna sheets. (Pasta will expand to cover filling.)
3. Ladle half of turkey Bolognese on top. Top with 3 lasagna sheets. Gently spread half of ricotta filling over lasagna sheets and top with 1 cup shredded mozzarella. Top with 3 lasagna sheets.
4. Top with remaining Bolognese and 3 more lasagna sheets. Spread with remaining ricotta mixture and top with 1 cup shredded mozzarella.
5. Top with 3 lasagna sheets, remaining Alfredo sauce, and shredded Parmesan.
6. Wrap pan tightly with a double layer of aluminum foil.
7. Bake 1 hour, 15 minutes. Remove foil and bake 15 minutes more. Let rest at least 15 minutes before slicing.

