



LASAGNA PERFECTO

Featuring Picasso's Gourmet Mezzo Mezzo™ Pasta Sauce

Picasso's signature blended masterpiece of spicy marinara and creamy alfredo sauces

Ingredients Meat Sauce:

- 1 jar Picasso's Gourmet Mezzo Mezzo™ Pasta Sauce
- 1 lb ground beef
- ½ lb Italian sausage (ground or casing removed)

Ingredients Sauce:

- 1 jar Picasso's Gourmet Mezzo Mezzo™ Pasta Sauce

Ingredients Pasta:

- 16 ea Lasagna pasta (boiled until al dente)

Ingredients Ricotta:

- 2 lb whole milk Ricotta cheese
- 1 cup shredded Reggiano Parmesan cheese
- ¼ cup Italian Seasoning
- Dash red pepper flakes
- Pinch salt and pepper

Ingredients - Garnish:

- 2 cups Shredded whole milk Mozzarella cheese
- ¼ cup chopped parsley

Method — Meat Sauce:

Sautee ground beef and Italian sausage in a splash of Extra Virgin olive oil until completely browned. Mix sautéed meat with 1 jar of Picasso's Gourmet Mezzo Mezzo™ Pasta Sauce.

Method — Ricotta Cheese:

Mix the Ricotta cheese with the Reggiano Parmesan cheese, red pepper flakes, Italian seasoning, salt and pepper.

Assembly:

Pre-heat oven 375 degrees. Spread a layer of Picasso's Gourmet Mezzo Mezzo™ Pasta Sauce on bottom of baking dish. Shingle 5 lasagna sheets in the bottom of pan. Spread ½ of Ricotta cheese mixture on top of pasta layer. Spread ½ of Picasso's Gourmet Mezzo Mezzo™ Pasta Sauce with meat on the next layer. Place 5 more sheets of Lasagna pasta on top and press down to compact. Spread remaining ½ Ricotta cheese mixture on top of Lasagna sheets. Spread remaining ½ of Picasso's Gourmet Mezzo Mezzo™ Pasta Sauce with Meat on top of cheese mixture. Shingle 6 Lasagna pasta sheets on top. Spread a thin layer of Picasso's Gourmet Mezzo Mezzo™ Pasta Sauce on top of final layer of pasta sheets. Cover with foil and bake for 30 minutes. Sprinkle Shredded whole milk Mozzarella cheese on top of Lasagna. Bake Lasagna uncovered for an additional 15 minutes or until cheese is melted and golden. Let cool for 10 minutes, slice and serve. Sprinkle top of Lasagna with freshly chopped parsley.



Chef Note:

For a vegetarian Lasagna Perfecto, substitute meat with 1½ pounds of your favorite sautéed vegetables. For Picasso's "Lite and Fit" Turkey Lasagna Perfecto, sub ground beef and Italian sausage for lean ground turkey and lean turkey sausage.

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