

Turkey Lasagna:

Ingredients:

For the Lasagna:

- 1 pound ground turkey
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 can (28 ounces) crushed tomatoes
- 2 cups tomato sauce
- 2 teaspoons dried basil
- 1 teaspoon dried oregano
- Salt and pepper to taste
- 9 lasagna noodles, cooked and drained
- 2 cups part-skim mozzarella cheese, shredded
- 1/2 cup Parmesan cheese, grated
- Fresh basil leaves for garnish (optional)

For the Garlic Bread:

- 1 French baguette or Italian bread
- 1/2 cup unsalted butter, softened
- 3 cloves garlic, minced
- 2 tablespoons fresh parsley, chopped
- Salt to taste

For the Side Salad:

- Mixed salad greens
- Cherry tomatoes, halved
- Cucumber, sliced
- Red onion, thinly sliced
- Balsamic vinaigrette dressing

Instructions:

Turkey Lasagna:

1. In a large skillet, cook the ground turkey, chopped onion, and minced garlic over medium heat until the turkey is browned and the onion is softened. Drain any excess fat.
2. Stir in the crushed tomatoes, tomato sauce, dried basil, dried oregano, salt, and pepper. Simmer for about 10 minutes, then remove from heat.
3. Preheat your oven to 350°F (175°C).
4. In a greased 9x13-inch baking dish, layer three lasagna noodles, followed by a third of the turkey mixture, a third of the mozzarella cheese, and a third of the Parmesan cheese. Repeat this process two more times to create three layers.
5. Cover the baking dish with aluminum foil and bake for 25 minutes. Then, remove the foil and bake for an additional 25 minutes until the lasagna is bubbly and the cheese is golden.
6. Allow the lasagna to rest for a few minutes before serving. Optionally, garnish with fresh basil leaves.

Garlic Bread:

1. Preheat your oven to 350°F (175°C).
2. In a small bowl, combine softened butter, minced garlic, chopped fresh parsley, and a pinch of salt.
3. Cut the French baguette or Italian bread in half lengthwise and spread the garlic butter mixture evenly over the cut sides.
4. Place the bread halves on a baking sheet and bake for about 10-12 minutes, or until the edges are golden.

Side Salad:

1. In a salad bowl, combine mixed salad greens, cherry tomatoes, cucumber slices, and thinly sliced red onion.
2. Drizzle with your preferred balsamic vinaigrette dressing and toss to coat.

Serve your Turkey Lasagna with Garlic Bread and a Side Salad for a satisfying and well-balanced meal. Enjoy!