

## *Red and White Sauce Lasagna with Sausage and Mushrooms*

The Sausage and Bella mushroom tomato sauce combined with the Shitake Mushroom White sauce creates a tasty lasagna recipe with a slight creaminess. It is a huge favorite in my kitchen. The only problem is the lasagna is quickly demolished and there are never any leftovers!

### **Ingredients**

#### **Shitake Mushroom White Sauce**

3 tablespoons unsalted butter  
2 cups milk  
½ cup heavy cream  
1 cup parmesan cheese, grated  
2 tablespoons white flour  
½ teaspoon salt  
¼ teaspoon black pepper  
⅛ teaspoon grated nutmeg  
2 cups shitake mushrooms, finely chopped

#### **Red Sauce- See recipe**

1 pound Mozzarella cheese, coarsley grated  
1 package Lasagna noodles  
Large Glass Pyrex Baking dish (4.8 Quart)

### **Preparation**

Prepare red sauce and set aside.

Heat 1 tablespoon of the butter in a small saucepan over medium- heat. Add mushrooms and sauté until softened, about 2 minutes. Remove from heat and set aside. Melt 2 remaining tablespoons butter to the saucepan, add flour and cook roux, whisking until incorporated. Add milk and heavy cream in a stream, whisking, and bring to a boil, whisking. Stir in mushrooms, parmesan cheese, nutmeg, salt and pepper and simmer over low heat, whisking occasionally until thickened.

Prepare lasagna noodles as directed .

Preheat oven to 375 degrees with rack in the center. Lightly oil glass baking dish.

Spread ⅓ of the red sauce to coat the bottom of the lightly oiled baking dish. Cover with a layer of lasagna noodles, overlapping carefully. Spread ⅓ of the red sauce and top with ⅓ of the mozzarella cheese. Cover with another layer of lasagna noodles. Spread entire amount of white sauce mixture and top with another layer of lasagna noodles. Spread the remaining red sauce, and top with remaining mozzarella cheese. Cover lasagna with a lightly oiled foil sheet (oiled side down) and bake lasagna in the middle of the oven for 30 minutes. Remove foil and bake until golden and bubbling, 10 to 15 minutes more. Remove from oven and let it sit for 15-20 minutes before serving.

Serves 4- 6

\*Lasagna may be prepared one day ahead and brought to room temperature before baking.