



TEAM FOUR  
FOOD SERVICE



## Mushroom and Bacon Lasagne

Yield: 10 portions

### *Ingredients:*

4 Barilla® lasagne chef sheets  
1 ½ lb. bacon, diced  
1 Medium onion, diced  
1 lb. mushrooms, sliced  
1 ½ Cup frozen peas  
15 oz. Ricotta  
2, 28 oz. Cans San Marzano tomatoes, crushed  
2 Tbsp. balsamic glaze  
½ Cup White wine  
1 Cup Mozzarella, shredded  
½ Cup Parmigiano, grated  
¼ Cup parsley, chopped  
Salt & pepper to taste

### *Directions:*

1. Preheat oven to 425° f.
2. In a skillet over med./High heat add bacon. Cook for 3-4 min. or until golden brown.
3. Remove bacon from the skillet and retain the bacon fat. Add olive oil to the skillet with onion. Cook for 1-2 min.
4. Add mushrooms. Cook for an additional 2-3 minutes then add wine and cook until wine is reduced. Add tomatoes and bring to a simmer.
5. Spray ½ hotel pan with cooking spray.
6. Pour 1 cup of sauce mixture on the bottom of the pan.
7. Add peas and bacon to the sauce.
8. Layer with lasagna sheet, then top with 1 cup of sauce, ½ cup ricotta, and 2 tbsp. of parmigiano.
9. Repeat for 2 more layers.
10. On the top layer add remaining sauce, parmigiana, and mozzarella. Cover with foil.
11. Bake for 1 hour, then uncover and bake for 10 min. Let rest for 15 min. Drizzle with glaze and garnish with parsley.

Recipe and photo courtesy of Barilla