



TEAM FOUR
FOODSERVICE



Sausage and leek lasagna

Yield: 10 servings

Ingredients:

4 pc. Barilla® lasagne chef sheets
2 Lb. Italian sausage
4 Ybsp. Extra virgin olive oil leeks, diced
1 Garlic clove, minced
1 Qt. Milk
3 Oz. Flour
6 Oz. Butter
2/3 Cup parmigiano, grated
Salt & black pepper to taste

Directions:

1. Preheat oven to 375 f.
2. In a skillet over medium/high heat add olive oil, sausage, garlic, salt and pepper. Cook for 4-5 minutes, then add leeks. Cook for an additional 2-3 minutes. Then set aside.
3. To prepare the béchamel sauce add butter to a skillet over medium heat. Whisk in the flour and cook for 3 minutes.
4. Meanwhile, bring the milk to a boil. Once it is boiling, stir the milk into the butter and flour mixture. Simmer for 3-5 minutes.
5. Start the lasagna by placing a little bit of béchamel sauce on the bottom of the 9x13 casserole. Add one sheet of the lasagne chef and top with the sauce again.
6. Alternate layers of pasta, béchamel, sausage, butter and grated parmigiano. End the lasagna with a layers of the béchamel and grated cheese.
7. Bake for 45-50 minutes. Covered at 375 f. Uncover and bake for 10 additional minutes.
8. Allow lasagna to cool 10 minutes before cutting.

Recipe and photo courtesy of Barilla