**Vanessa's Meat & Veggie Lasagna**

Sauce:

* 2 TBSP **olive oil**
* 1 large white or yellow **onion**, finely chopped
* 1 large red **onion**, finely chopped
* 6-7 cloves **garlic**, finely chopped
* 1 lb. ground **bison** (or substitute with ground beef or turkey)
* 1 lb. ground **beef**
* 28 oz. can **crushed tomatoes**
* Two 6 oz. cans **tomato paste**
* Two 6.5 oz. cans **tomato sauce**
* 2 TBSP white **sugar**
* ½ tsp **basil**
* ½ tsp **fennel seeds**
* ¼ tsp **oregano**
* ¼ tsp **rosemary**
* ¼ tsp **thyme**
* ¼ tsp **white pepper**
* **salt** and black **pepper** to taste
* 10 oz. bag shredded **carrots** (or just grate)
* 1 large **zucchini**, finely diced
* 4 cups **spinach**, finely chopped

Noodles:

* 1.5 boxes **lasagna** **noodles**
* 16 oz. **ricotta cheese**
* 1 **egg**
* 4 TBSP **parsley**, finely chopped
* 1 lb. **manchego cheese**, shredded (or mozzarella—but that would make the dish heavy)
* 1 lb. **parmesan cheese**, shredded

Sauce

* In Dutch oven, over a medium flame, drizzle the **olive oil**.
* Once hot, add all **onions** and **garlic**.
* Once onions become translucent, add and brown **meats**.
* Stir in **crushed tomatoes**, **tomato paste**, and **tomato sauce.**
* Lower flame to where the mixture is lightly bubbling (not boiling) and add **sugar**, **basil**, **fennel seeds**, **oregano**, **rosemary**, **thyme**, **white pepper**, cook for 10 minutes.
* Taste and add **salt** and **pepper** to taste.
* Add **carrots**, **zucchini**, and **spinach**.
* Reduce flame to a simmer and cook 30-60 minutes. Taste to know when it’s done; it’s when you just want to *platz*!
* Preheat oven now to 375˚.

Noodles

* Boil a kettle-ful of water and pour into a large mixing bowl. Soak noodles in water 10 minutes.
* Drain noodles and set aside.   
  Tip: To keep noodles from sticking together, you can add a step and rinse in cold water.
* In a mixing bowl, combine **ricotta cheese**, **egg**, **parsley**. Add ½ tsp **salt** and mix thoroughly.

Assembly

* Use 2 9x13 pans, or if you have something huge, use that. Line with tin foil.
* Create layers:
  + First: Cover entire bottom of pan(s) with **noodles**.
  + Second: Using the bottom of a spoon, spread **ricotta mix**.
  + Third: Ladle in **veggie/meat sauce**.
  + Fourth: Sprinkle **manchego** and **parmesan**.
* Repeat, so that you have 8 layers total, or until you reach the top of your pan(s).
* Top it off with remaining cheeses.

Bake

* Loosely cover pan(s) with tin foil, ensuring it does not touch the cheese.
* Bake in oven for 25 minutes.
* Remove foil and bake for another 25 minutes.
* When you notice the sauce bubbling and the cheese is gooey, it’s time.
* Cool 15 minutes before serving.