



Lasagna Bianca di Primavera

SERVINGS: 10

PREPPING TIME: 30 MINS

COOKING TIME: 60 MINS

Ingredients

2lbs ground turkey
2 summer squash
4oz spinach
olive oil
1½tsp salt, divided
¾tsp white pepper, divided
1tsp garlic powder
1½tsp onion powder, divided
16oz cottage cheese
½ cup parmesan cheese, grated
¼ cup heavy cream
2tbsp cream cheese
5 cloves garlic
fresh lasagna sheets
Italian parsley

Directions

- 1.Preheat oven to 350 degrees.
- 2.Over medium heat cook ground turkey with 1tsp salt, ½tsp white pepper, 1tsp garlic powder, and 1tsp onion powder, till all meat is browned.
- 3.In a blender mix cottage cheese, cream cheese, parmesan cheese, heavy cream, garlic cloves, ½tsp salt, ¼tsp white pepper, and ½tsp onion powder.
- 4.On a mandoline slice summer squash length-wise on level 1.
- 5.Rough chop spinach into small pieces.
- 6.In a lasagna pan add olive oil, then first sheet of fresh lasagna, next layer ⅓ of your squash, ½ of your spinach, ½ of the turkey, then ⅓ of the sauce. Repeat this layering, it is important to layer the proper way as you want the moisture from the vegetables to be absorbed by the fresh pasta.
- 7.After the layers have all been laid twice add a third pasta sheet, the rest of the sauce, a final layer of summer squash, and lastly extremely thinly sliced mozzarella. (I used my mandoline).
- 8.Bake covered in the oven for about 1 hour
- 9.Garnish with parsley.

Embrace the season with a lasagna that feels bright and fresh. This dish is comfort food with a light, seasonal elegance - perfect for welcoming warmer days!