Sweet Potato Lasagna

**Course** Main Course

**Categories** Gluten free

**Prep Time** 20 Minutes

**Cook Time** 40 Minutes

**Servings** 6

**Ingredients**

* 2 medium sweet potatoes thinly sliced with mandolin or sharp knife. So they cook evenly they need to be cut uniform.
* 1 ½ - 2 lb. of grass fed beef (depending on preference)
* 1 jar of organic marinara sauce
* 16 oz. of diced or sliced mushrooms
* 2 medium yellow onions
* 8 oz. of mozzarella shredded
* 1 tablespoon of garlic powder
* 1 tablespoon of turmeric
* 1-2 table spoons red pepper flakes
* Salt and pepper to taste

1 PREP

Preheat your oven to 375F. Now slice the sweet potatoes very thin. A mandolin works best. Chop onions and slice or dice mushrooms. Shred mozzarella cheese.

2 COOK MEAT

Brown hamburger then add onions. When onions have softened a bit add the mushrooms and cook until onions and mushrooms are soft. Drain the grease off of your meat mixture.

3 MIX TOGETHER

Combine marinara sauce, sweet potatoes and meat mixture together. Add garlic powder, turmeric, red pepper flakes, salt and pepper Mix with large spoon so that all ingredients are evenly distributed. You may need to do this in a large bowl or if the pan you used to cook the meat is large enough you can use it.

4 BAKE IN OVEN

Pour the combined sweet potatoes, meat mixture and marinara into a 9X16 casserole dish. Top with mozzarella and cover with foil. Bake for 30 minutes or until potatoes are at the tenderness you like and remove foil to finish cooking the last 5-10 minutes.

Enjoy