

COOKING WITH HUGH

HOSTED BY HUGH HARDY



CARROLL'S
SAUSAGE & COUNTRY STORE



Featured on Season 3, Episode 1

Hugh's Lasagna Pie

1 lb. Carroll's® Fresh Ground Chuck
1 lb. Carroll's® Pan Sausage
¼ cup Water
1 cup Onion, chopped
1 cup Bell Pepper, chopped
1 - 14.5 oz. can Diced Tomatoes, drained
1 - 6 oz. can Tomato Paste
1 tsp Salt
½ tsp Black Pepper
½ tsp Dried Basil
1 tsp Dried Oregano

1 ½ cup Ricotta Cheese
1 cup Mozzarella Cheese, grated
1 cup Sharp Cheddar Cheese, grated
½ cup Parmesan Cheese, grated

For Topping:

Carroll's® Sausage Ball Mix
2 cups Milk
2 Eggs
1 cup Sharp Cheddar Cheese, grated

Directions:

Heat large skillet or pot over medium high heat. Add ground chuck, pan sausage and water. Stir to break up meat. Add onion and bell pepper. Mix together and cover. Cook until meat is done stirring occasionally. Drain meat and vegetables. Add diced tomatoes, tomato paste, seasoning and cheeses. Stir to combine. Spread in a lightly greased 9x13 inch baking dish.

For topping, mix one bag of Carroll's® Sausage Ball Mix, milk, and eggs until combined.

Spread sausage ball topping mixture over meat and cheese mixture. Sprinkle with remainder of Sharp Cheddar Cheese. Bake in preheated 350° oven for 45-60 minutes.

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