

# Ravioli Lasagna

<http://butcherblockco.com/blog/ravioli-lasagna-recipe/>

*Recipe courtesy Kathleen Grodsky*

## Ingredients:

- 2lbs Ground Sweet Italian Pork Sausage
- 3lbs Frozen, Pre-cooked, Cheese Ravioli (Ricotta filled). About 40 large Raviolis
- 32 oz. Swiss Cheese Slices
- 2- 16oz containers of Nonfat Cottage Cheese
- 5 T chopped fresh Oregano.
- 5 Zucchini
- 2 – 32 oz. Jars Marinara Sauce
- 1/2 cup of any Red Table Wine

## Sauce:

- Cook the ground pork sausage in large pot, breaking meat up into small pieces
- Add marinara sauce. Rinse out the jar with wine and pour into sauce.
- Simmer.

## Cheese:

- Fold the chopped oregano into the cottage cheese until uniform.
- Have sliced Swiss cheese handy

## Zucchini:

- Wash and peel zucchini
- Chop on your favorite chopping block into 1/8 " round slices
- Split into two piles

## Build your 9 layer Ravioli Lasagna

Choose a very large baking pan, preferably 15"L x 11" W x 3.5" deep:

- Layer 1 – Sauce, just to cover bottom of pan
- Layer 2 – Ravioli Noodles. In my pan, it was 5 rows of 4 ravioli or 20 raviolis
- Layer 3 – Spread all the cottage cheese/oregano onto the ravioli
- Layer 4 – Place one layer of zucchini to cover entire layer (half of the total zucchini)
- Layer 5 – Cover with single layer of sliced Swiss cheese
- Layer 6 – Add remaining sauce on this layer
- Layer 7 – Add another ravioli layer, 20 raviolis
- Layer 8 – Place a layer of zucchini to cover
- Layer 9 – Cover with a single layer of sliced Swiss cheese

Cover with non-stick aluminum foil. Bake at 350 degrees for 60 minutes. Uncover. Then broil for 2 minutes to brown the cheese on top. Remove from oven and let stand 15 minutes before serving to allow it to cool and set. Serves 12 to 16.