



Pumpkin-Sausage Mini Lasagnas

“Mini lasagnas are great for portion control and to make dinner fun and different for your kids. In order to make mini lasagnas, you will need 10 oz ramekins to bake in. If you do not have any ramekins, you can make a regular sized lasagna, in a traditional pan, using the same ingredients in this recipe.”

Ingredients

- 1 lb lasagna noodles
- 1 pound sweet Italian turkey sausage
- 3 cloves garlic, minced
- 1 onion, finely chopped
- 1 cup of chicken stock
- 1 cup canned pure pumpkin
- 1/2 cup heavy cream
- 1/2 teaspoon ground nutmeg
- 1/2 cup grated pecorino
- Coarse salt and black pepper
- Butter, for ramekins

Directions

1. Preheat oven to 375°F.
2. Butter the 10 oz ramekins well.
3. Cook lasagna noodles in a pot of heavily salted boiling water, according to package directions.
4. Drain and arrange 2 noodles in an “X” shape in each ramekin, set aside.
5. Remove turkey sausage from casings by making a split in each sausage with a paring knife and removing the meat. Discard the casings.
6. Heat a tbsp of olive oil in a large, deep skillet and when it is hot, add the sausage meat. Break up meat with the back of a wooden spoon and cook until meat is completely browned.
7. Remove the sausage and drain on a paper towel.
8. In the same saucepan, add the chopped garlic and onions to the sausage drippings. Sauté for about 3-4 minutes, being careful not to let them burn.
9. Add the pumpkin puree and chicken stock and bring to a bubble.
10. Stir in cream and nutmeg.
11. Return sausage to pan and let simmer for about 10 minutes, or until thickened.
12. Add salt and pepper to taste.
13. Add pumpkin-sausage mixture to each ramekin.
14. Sprinkle pecorino on top and fold over two of the noodles (you will still have two hanging).

15. Add more pumpkin-sausage mixture to the ramekin and sprinkle pecorino.
16. Fold the other two noodles over and top with pumpkin –sausage mixture and pecorino.
17. Arrange all of the ramekins on a sheet tray and put into oven. Bake at 375°F for 25-30 minutes or until brown.

Recipe by *Family Day* Chef Melissa Buchbinder: www.thepinkaproncatering.com

