



WILD. NATURAL. SUSTAINABLE.

Wild Boar & Roasted Garlic Sausage Lasagna

Active Prep Time: 1 hour 15 minutes • Yields: 2 servings

Ingredients:

6 lasagna noodles, uncooked
2 cups mozzarella cheese, shredded and divided
¼ cup plus 2 tbsp. parmesan cheese, shredded and divided

Meat & Tomato Sauce:

1 pkg. Fossil Farms' Ground Wild Boar, 1lb.
2 ea. Fossil Farms' Wild Boar Roasted Garlic and Marsala Wine Sausage, casing removed, 3 oz

½ white onion, diced
1 clove garlic, minced
1 can pasta sauce, 18 oz.
1 tbsp. tomato paste
½ tsp. Italian seasoning
Salt and pepper, to taste

Cheese Mixture:

1 cup ricotta cheese
2 tbsp. fresh parsley, chopped
1 egg, beaten

Method:

1. Preheat the oven to 350°F. In a large pot of salted water, boil lasagna noodles until al dente according to package directions. Drain, rinse under cold water, and set aside.
2. In a large skillet or Dutch oven, brown ground Wild Boar, Wild Boar sausage, onion, and garlic over medium-high heat until no pink remains. Drain any fat.
3. Stir in the pasta sauce, tomato paste, Italian seasoning, salt, and pepper. Simmer uncovered over medium heat for 5 minutes or until thickened.
4. In a separate bowl, combine 1 ½ cups mozzarella, ¼ cup parmesan cheese, ricotta, parsley, egg, and a pinch of salt.
5. Spread ½ cup of the meat sauce in a smaller baking dish. Top it with 2 lasagna noodles. Layer with half of the ricotta cheese mixture and ½ cup of meat sauce. Repeat once more. Finish with 2 noodles topped with the remaining sauce.
6. Cover with foil and bake for 30 minutes.
7. Remove the foil and sprinkle with the remaining ½ cup mozzarella cheese and 2 tablespoons parmesan cheese. Bake for an additional 15 minutes or until browned and bubbly. Broil for 2-3 minutes if desired.
8. Rest for at least 15 minutes before cutting. Serve this Wild Boar and Sausage Lasagna for a cozy, flavorful dinner for two. Enjoy!

Equipment:

Oven
Measuring cups and spoons
Large saucepan
Large skillet or Dutch oven
Spoon
Medium bowl
Small baking dish
Aluminum foil wrap
Knife
Serving plate

