



# Sweet Potato "Fettuccine" Lasagna

## Servings

6-8

## Calories

350

## Prep Time

30 minutes

## Total Time

1 hr 30 minutes

## Skill Level

Medium

## Ingredients

- 1 (10 ounces) package Mann's Sweet Potato "Fettuccine"
- 2 teaspoons vegetable oil
- 1 cup shredded mozzarella cheese, divided
- 1 pound ground Italian turkey sausage
- 4 tablespoons grated Parmesan cheese, divided
- 1 cup chopped onion
- 1 egg, beaten
- 2 teaspoons salt
- 2 (15 ounces) container ricotta cheese
- 1 (10 ounces) package frozen spinach, thawed and squeezed dry
- ¼ cups prepared chunky-style Italian pasta sauce, divided



## The Method

Preheat oven to 375° F.

Sauté sausage, onion and salt in oil in a large skillet until meat is browned and liquid has evaporated. Add 1 cup pasta sauce and set aside. In a bowl, combine ricotta cheese, ½ cup mozzarella cheese, 2 tablespoons Parmesan cheese and egg; set aside. Spray a 9-inch square baking pan with vegetable spray and spread ½ cup sauce on the bottom of the pan. Layer ⅓ the sweet potato "fettuccine", ½ cooked turkey mixture, ½ package spinach and ½ the ricotta cheese mixture. Repeat layering. Top with remaining sweet potato "fettuccine" and remaining pasta sauce. Top with remaining mozzarella and Parmesan cheeses.



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Bake 60 minutes. Let stand 10 minutes before serving.

## **Nutrition Facts**

Serving Size: 347g | Servings: 6-8

## **Amount Per Serving**

Calories 350 | Calories from Fat 140 | Total Fat 15g (sat fat 6g trans 0g | Cholesterol 95mg | Sodium 1570mg | Total Carbohydrate 25g |  
Dietary Fiber 5g | Sugars 9g | Protein 27g | Vitamin A 250% | Vitamin C 15% | Calcium 35% | Iron 20%