



Lasagna Dip

INGREDIENTS

9 oz ground mild Italian pork sausage
1 cup Gustare Vita tomato basil pasta sauce, divided
1 tbsp Hy-Vee Italian seasoning
2 tsp Hy-Vee garlic powder
½ cup Hy-Vee whole milk ricotta cheese
½ cup fresh mozzarella cheese pearls
¾ cup Hy-Vee finely shredded Italian cheese
Thinly sliced fresh basil, for garnish
Gustare Vita extra virgin olive oil crostini, for serving

PREPARATION

- 1** Preheat oven to 425°. Heat an 8-in. cast iron skillet over medium heat. Add sausage; cook for 5 to 6 minutes or until browned (165°), stirring occasionally to break sausage into small crumbles. Drain sausage on paper towels; set aside. Remove skillet from heat; discard drippings in skillet.
- 2** Add ¾ cup pasta sauce to same skillet. Spread evenly in bottom of skillet. Sprinkle with Italian seasoning and garlic powder. Top with layers of cooked sausage, ricotta cheese and mozzarella cheese pearls. Drizzle with remaining ¼ cup pasta sauce. Top with Italian cheese.
- 3** Bake for 15 to 20 minutes or until golden brown and bubbly. Let stand for 5 to 10 minutes. Garnish with fresh basil, if desired. Serve with crostini.

NUTRITION FACTS

Calories: 60
Total Fat: 4.5g
Saturated Fat: 2g
Trans Fat: 0g
Cholesterol: 15mg

Sodium: 135mg
Carbohydrates: 1g
Fiber: 0g
Sugar: 1g
Protein: 4g