Sausage and Spinach Lasagna

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Camp Prep: 20 minutes
Cook Time: 75 minutes

Ingredients

1 lb Jimmy Dean Italian sausage
16 oz (2 cups) frozen spinach
16 oz small curd cottage cheese
2 cups shredded mozzarella cheese (2x 1 cup)
1 egg
1-1/2 teaspoons garlic powder
1 16 oz package lasagna noodles – need 9 pieces
1 jar (32 oz or 40 oz) spaghetti sauce
6 teaspoons basil
5 teaspoons oregano
12 Tablespoons Parmesan cheese

At Home Preparation:

1. Cook, drain and crumble sausage.
2. Thaw, drain and squeeze spinach.
3. Mix cooked crumbled sausage, spinach, cottage cheese, 1 cup mozzarella cheese, 1 egg, 2 teaspoons oregano, and 1-1/2 teaspoons garlic powder together. Put in large Ziploc bag and label "**lasagna mix**". Refrigerate.
4. Cook at least 9 lasagna noodles according to package directions. Drain and rinse. After cooking, mix with butter or olive oil to keep them from sticking together. Put in Ziploc bag labeled "**lasagna noodles**".
5. Mix three spice small Ziplocks each containing 2 teaspoons basil, 1 teaspoon oregano, and 4 tablespoons Parmesan cheese

Bring to campout:

Ziploc bags of lasagna noodles, lasagna mix, 1 cup mozzarella cheese, spaghetti sauce, 3x spices

At Campout Preparation:

1. Wipe Dutch oven generously with oil.
2. Add the following in layers:
    a. 2 cups sauce (sprinkled evenly with spice ziplock #1)
    b. 3 lasagna noodles
    c. Half of spinach-sausage mixture spread evenly over noodles
    d. 2 more cups sauce (sprinkled evenly with spice ziplock #2)
    e. 3 more lasagna noodles
    f. Rest of spinach-sausage mixture spread evenly over noodles

g. Remaining 3 noodles
h. Remaining sauce (sprinkled evenly with spice ziplock #3)
i. Put remaining 1 cup mozzarella cheese spread evenly on the top

3. Cover tightly, bake 1 hour at 350 degrees until bubbly, let stand 15 minutes.

Equipment

12” Dutch oven
Spatula and knife
Serving utensil
Trivet
Lid lifter