

# Beef & Sausage Enchilasagna

Adapted from *The Pioneer Woman*, 2016



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## MEAT FILLING:

- 3/4 pound lean ground beef
- 3/4 pound Italian sausage, sweet
- 1/2 medium onion, finely minced
- 2 cloves garlic, smashed & minced
- 2 teaspoons ground cumin
- 1 1/2 teaspoons chili powder

## CHEESE FILLING:

- 3 cups Monterey jack cheese, grated
- 3/4 cup ricotta cheese, whole milk style
- 1 1/4 cups cottage cheese, whole milk style
- 1/3 cup parsley, chopped

## PASTA and TOPPING:

- 13 lasagna noodles
- 2 1/2 cups sharp cheddar cheese, grated for topping

## SAUCE:

- 10 ounces red enchilada sauce
- 10 ounces green enchilada sauce

*Per Serving (excluding unknown items): 950 Calories; 44g Fat (41.8% calories from fat); 47g Protein; 89g Carbohydrate; 4g Dietary Fiber; 137mg Cholesterol; 961mg Sodium. Exchanges: 5 1/2 Grain(Starch); 4 1/2 Lean Meat; 1/2 Vegetable; 6 Fat; 0 Other Carbohydrates.*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**

## Servings: 10

*If you want to increase the amount of meat, cheeses and noodles, you can probably make 1 large casserole and 1 small one - then you'll use up all the enchilada sauce, a full container of ricotta and cottage cheese, and probably a whole box of lasagna noodles.*

1. Preheat oven to 375°F.
2. In a medium skillet saute the ground beef and sausage together over medium heat, chopping up the meat into small pieces as it cooks. Add onion and garlic, then cumin and chili powder. Continue cooking until all the pink is gone from the meat and the onion is cooked through.
3. Cook the lasagna noodles until al dente (they'll cook further during the baking time). Soak in cold water so they don't stick together. Set aside.
4. In a medium bowl combine the jack cheese, ricotta, cottage cheese and parsley.
5. Using a large rectangular baking dish, pour about 1/4 cup or less of each of the canned enchilada sauces over the bottom. Spread to cover all of the bottom surface. Drain the lasagne noodles and place 3 noodles in the pan. Add a third of the meat mixture, then a third of the cheese mixture and drizzle a little more enchilada sauce (both) over the top. Add two more layers of noodles, sauce and fillings. Place 4 noodles on the top, overlapping them a little bit. Drizzle with sauce so all the noodles have some sauce on them, then sprinkle the grated sharp cheddar cheese over the top.
6. If baking immediately, it will take about 25-30 minutes to heat through. If refrigerated (covered) before baking, plan on it taking about an hour. Cut into generous squares and serve.