



**Catholic
Health Services**
of Long Island
At the heart of health

Turkey Lasagna Florentine

About a pound of ground turkey
24 ounce jar of marinara sauce
24 ounces of water (use marinara jar to measure)
1 box of Dreamfields Lasagna (not cooked)
10+ shakes of Italian seasoning
1 large bag of fresh spinach
Cooking spray
Plastic gallon size bag
Three fresh basil leaves
One grape tomato



Method:

Spray pan with cooking spray, turn burner on med-high.

Once hot, add ground turkey, chop while browning.

While turkey is browning, place lasagna in the plastic bag and seal.

Using the jar of sauce, hit the bag with lasagna to break up the lasagna into bite size pieces.

Once turkey is fully cooked, lower the heat to low, add lasagna pieces, add jar of sauce, add water and add Italian seasoning. Mix gently.

Add bag of spinach and cover for 30 minutes.

Once 30 minutes is up, mix thoroughly and place in serving bowl.

Top with basil leaves, grape tomato....Enjoy!

