

PERRY'S

PORK LASAGNA

MADE WITH OUR FAMOUS PORK CHOP



8 SERVINGS

Seven-layer pork lasagna made with our Famous Seven-Finger-High Pork Chop, spinach ricotta, parmesan and mozzarella cheese and ratatouille style vegetables including zucchini, peppers, eggplant, tomatoes and garlic.

Meat Sauce

20 pieces Oven-ready lasagna noodles

6 tbsp. Extra virgin olive oil

12 Garlic cloves, chopped

1 ½ cup Zucchini, finely diced

1 ½ cup Eggplant, finely diced

1 ½ cups Mixed bell peppers, finely diced

3 medium Carrots, peeled and finely diced

3 cups Perry's Famous Pork Chop
leftovers, finely diced

3 tbsp. Oregano

2 tsp. Red chili flakes

¾ cup Tomato paste

1 ½ cartons Pomi chopped tomatoes

Salt and Pepper to taste

Ricotta Mix

3 cups Fresh ricotta cheese

1 cup Cooked and chopped spinach

2 cups Parmesan cheese

1 large Egg

2 tsp. Lawry's garlic salt

1 tsp. Black pepper

Combine all of the above ingredients in a bowl and reserve for assembly of lasagna.

Lasagna Assembly

6 cups Dry mozzarella

1 cup Parmesan cheese

2 cups Fresh basil, finely chopped

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Continued

For the Meat Sauce

1. Heat a large sauté pan over medium heat and add the olive oil. Once shimmering, add in the shallot and sauté, stirring frequently, for 1 minute.
2. Add the eggplant and turn the heat to high. Fry the eggplant with the olive oil and shallots for another minute.
3. Add the garlic, zucchini, peppers and carrots to the pan. Season with salt, pepper, oregano and chili flakes and continue sautéing, stirring frequently.
4. When the vegetables begin to soften, add in the diced pork chop and tomato paste.
5. Continue to cook, stirring constantly, for about 2 minutes, until the paste begins to deepen in color.
6. Add in the chopped tomatoes and mix to combine.
7. Reduce the temperature to medium heat and allow to simmer for 10 minutes, until the sauce has thickened. Set aside for lasagna assembly.

Lasagna Assembly

1. Preheat oven to 375° and coat a 13 x 9" pan with olive oil.
2. Spread a thick layer of the meat sauce to lightly coat the bottom of the pan. Top with 4 lasagna noodles to cover the bottom. Gently spread half of the ricotta mix over the top, then sprinkle 2 cups of mozzarella and 1/3 of the remaining meat sauce. Sprinkle half of the fresh basil on top.
3. Add another layer of 4 noodles and repeat the process above with ricotta mix, mozzarella, meat sauce and basil.
4. Finish with a final layer of noodles, meat sauce, parmesan and mozzarella cheese.
5. Cover the pan with foil and place in the oven for 40 minutes.
6. After 40 minutes, remove the foil and continue baking until hot and bubbly, and the mozzarella begins to brown (10-15 minutes).
7. Remove from oven and allow to rest for 45 minutes before cutting and serving.

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