



MADE WITH OUR FAMOUS PORK CHOP | Recipe developed by Celebrity Chef Rick Moonen, Perry's Master Development Chef

#### INGREDIENTS - MEAT SAUCE:

3 cups Perry's Famous Pork Chop leftovers, finely diced  
20 pieces oven-ready lasagna noodles  
1 ½ cups mixed bell peppers, finely diced  
2 tsp. red chili flakes  
6 tbsp. extra virgin olive oil  
3 medium carrots, peeled and finely diced  
¾ cup tomato paste  
12 garlic cloves, chopped  
1 ½ cartons Pomi chopped tomatoes  
1 ½ cup zucchini, finely diced  
1 ½ cup eggplant, finely diced  
3 tbsp. oregano  
Salt and pepper to taste

#### INGREDIENTS - RICOTTA MIX:

3 cups fresh ricotta cheese  
2 cups Parmesan cheese  
1 cup cooked and chopped spinach  
1 large egg  
2 tsp. garlic salt  
1 tsp. black pepper

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

#### INGREDIENTS - LASAGNA ASSEMBLY:

6 cups dry mozzarella  
1 cup parmesan cheese  
2 cups fresh basil, finely chopped

## Pork Lasagna YIELDS: 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

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

#### LASAGNA ASSEMBLY

- Preheat oven to 375° and coat a 13 x 9" pan with olive oil.
- Spread a thin 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.
- Add another layer of 4 noodles and repeat the process above with ricotta mix, mozzarella, meat sauce and basil.
- Finish with a final layer of noodles, meat sauce, Parmesan and mozzarella cheese.
- Cover the pan with foil and place in the oven for 40 minutes.
- After 40 minutes, remove the foil and continue baking until hot and bubbly, and the mozzarella begins to brown (10-15 minutes).
- Remove from oven and allow to rest for 45 minutes before cutting and serving.

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