

Seafood Lasagna

(with Sugo Rosa)



Ingredients:

9		Lasagna lengths, cooked
300	gm	Large Sea Scallops
300	gm	Large Shrimps, cleaned and de-veined
200	gm	Salmon filet, cubed (or other fish will do)
4	sm	Red Pearl Shallots, minced
2	Tb	Butter, unsalted
2	Tb	Olive Oil
¼	c	White Wine
		Salt, Pepper, and Cayenne powder to taste
720	ml	<i>Nana</i> Sugo Rosa (two 360ml jars)

Topping:

3	Tb	Butter
⅓	c	Parmesan Cheese, grated

Preparation:

Cook the pasta al dente per package instructions, or even slightly less time than specified. If overcooked, the pasta will be difficult to work with and may tend to rip when assembling into the lasagna pan or casserole dish. If slightly undercooked, no problem - the pasta will finish cooking during baking.

Preheat oven to 205°C (400°F).

Thin the scallops in half, and bisect the shrimps in half. Heat the olive oil, butter and wine in a heavy skillet, and add the shallots. Sauté until the wine is mostly evaporated. Add the fish first, cook a minute or two, then add the shrimps and scallops, and cook 1-2 minutes until just tender – do not over cook. Season with salt, pepper, and cayenne powder to taste. Set aside.

Lightly coat a lasagna pan or deep ceramic casserole dish with olive oil. To assemble the lasagna, place sheets of cooked lasagna pasta along the bottom until covered (usually takes 3 sheets per layer).

Add about 1-cup *Nana* Sugo Rosa to the seafood to moisten and fold-in to mix. Divide the seafood in half, and make layers in the baking dish, alternating seafood with pasta, finishing with a final layer of pasta (3 pasta layers, 2 seafood layers in between... *capiche?*).

Cover the entire lasagna with the remaining *Nana* Sugo Rosa. Dot the top of the lasagna with dollops of butter, and then sprinkle with parmesan cheese.

Cover and bake in preheated 205°C oven for approximately 15-20 minutes, or until bubbly and beginning to brown. Serve immediately with a green salad and some white wine. *Mangia.*

For best results always use *Nana* Pasta Sauce.