



# Sausage and Mushroom Pizza-Lasagna

15'  
Hands on

60'  
Cook Time

8  
Portion(s)

1  
Difficulty



## Ingredients

- 500 g champignon mushrooms, cut in half
- 4 sausages, country, cut in half and sliced
- 400 g [tomato sauce](#)
- 1 chicken bouillon cube, diluted in 500ml hot water
- olive oil
- 400 g heavy cream 35%
- 100 ml red wine
- 300 g mixed cheeses, grated
- 500 lasagna
- salt
- pepper
- 4-5 sprig(s) thyme
- 1 tablespoon(s) basil, finely chopped

## Διατροφικός πίνακας

Nutrition information per 100 gr.

175 Calories (kcal)	10.1 Total Fat (g)	5.1 Saturated Fat (g)	14.1 Total Carbs (g)
9%	14%	26%	5%
1.2 Sugars (g)	5.8 Protein (g)	0.9 Fibre (g)	0.5 Sodium (g)
1%	12%	4%	9%

## Method

- Preheat oven to 200\* C (390\* F) Fan.
- Heat a pan until it gets very hot. Add some olive oil. Add the mushrooms and sauté. After a few minutes, add half the bouillon cube and the wine. Cook for about 5 minutes to allow all of the wine to evaporate.
- Add the heavy cream (reserve 5 tablespoons to use further on) and pepper. We don't want a very thick sauce so do not let it cook too long, about 3 minutes more. Transfer mixture to a bowl and set aside.
- Wipe down pan and brown the sausages to give them some extra flavor. Add the jar of pasta sauce. Simmer for 3 minutes. Season to taste.
- Brush some oil on the bottom of a 25x35 cm pyrex or baking dish. Spread 6 lasagne sheets. Spread ½ the mushroom -cream mixture over them. Sprinkle with cheeses (reserve 5 tablespoons to use further on).
- Add another 6 lasagne sheets. Spread ½ the sausage mixture over them.
- Repeat the same process with 6 lasagne sheets and the remaining mushroom-cream mixture and another 6 lasagne sheets and the remaining sausage mixture. You should have 4 layers of lasagne and mixtures.
- Cover with a final layer of 6 lasagne sheets.
- In a bowl, combine the reserved heavy cream and reserved cheeses along with some pepper. Spread over the final layer of lasagne sheets.
- Cover baking dish with aluminum foil and bake for 35 minutes. Uncover and bake for another 10 minutes until golden and bubbly.

## Tip

If you aren't a fan of sausages, you can use smoked turkey!