

Gluten Free REAL-ISH Lasagna

Prep Time: 25 minutes

Cook Time: 30-35 minutes

Serves 4-6 people (Place leftovers in the fridge for lunch or another dinner.)

Ingredients:

1 pound	ground bison, turkey, beef, lamb, elk or chicken
	Celtic, smoked or pink salt, to taste
1 jar	organic tomato sauce of choice
1 box	Capellos lasagna sheets
1 tablespoon	olive oil
2 tablespoons	Italian seasoning
1.5 cup	Violife, So Delicious or Parmela's shredded mozzarella cheese

Directions:

Preheat oven to 375. Grease a 9x12 casserole dish and set aside.

Heat oil in a large skillet or Dutch oven over a medium flame. When hot, add ground meat of choice and sauté for 8 minutes. Add the tomato sauce and stir until evenly distributed. Continue to cook until the meat is no longer pink and the sauce is bubbling. Set aside

On the bottom on the casserole dish, add one layer of the lasagna noodles, then $\frac{1}{4}$ of the sauce then some almond cheese. Add another layer of lasagna noodles, and repeat, layering with sauce, cheese, and noodles. The top layer should be a thin layer of the meat and cheese. Bake in the oven for 30 minutes. Remove from the oven and serve.