

Lasagna with Ricotta Filling, Chipotle-Tomato Sauce & Poblano Pesto

Servings : 12

Amount	Measure	Ingredient - Preparation Method
		Chipotle-tomato sauce
3	tablespoons	extra virgin olive oil
1	medium	white onion - finely chopped
3	cloves	garlic - minced
1		28 oz can whole italian roma tomatoes with juice
1		15 oz can diced tomatoes with juice
2	teaspoons	mexican oregano
2	teaspoons	coriander - toasted and ground
2	teaspoons	cumin - toasted and ground
2	teaspoons	chipotle powder
1/2	teaspoon	kosher salt
1	teaspoon	sugar
		Poblano Pesto
1/2	pound	tomatillo
8	tablespoons	olive oil
		kosher salt and pepper
6	cloves	garlic - peeled
2	tablespoons	New Mexico pinon
4		poblano chile - roasted, peeled, seeded, stemmed
		juice from pickled jalapeno
		Lasagna
32	ounces	whole ricotta milk cheese
1	teaspoon	freshly grated nutmeg
1	cup	parmesan cheese - freshly grated
1/2	teaspoon	kosher salt
1/2	teaspoon	freshly ground black pepper
12		"no boil" lasagna noodles
1 1/4	cups	mozzarella cheese - shredded

Sauces: Heat the oil in a heavy saucpan over medium heat and add the onion. Cook for 5 minutes, stirring frequently, until the onion is soft and translucent. Add the garlic and continue cooking another 2 minutes. Add the tomatoes and bring the mixture to a boil. Reduce the heat, stir in the oregano, coriander, cumin, chipotle, salt and sugar. Simmer for 20 minutes, or until thickened slightly. Remove from heat and cool for 10 minutes.

Pesto: Preheat oven to 400. Soak the tomatillos in hot water for 10 minutes. Remove the outer papery husk and pat the tomatillos dry with paper towels. Toss them with 2 tablespoons oil, and sprinkle with salt and pepper. Place on a baking sheet and roast in the oven for 20 minutes, or until soft and lightly browned. Cool.

Place the garlic in a small skillet with 2 tablespoons oil over medium heat. Saute until cloves

are lightly browned and set aside.

Place the garlic and pinon in the work bowl of a processor and finely chop. Add the tomatillos and juice, the poblanos and remaining oil and puree until smooth. Season with salt and jalepeno juice. Make sure it is thin enough to drizzle, adding a few tablespoons of water if necessary. Put in container and press plastic wrap into the surface to cover.

Lasagna: Preheat oven to 400.

Mix the ricotta, nutmeg and cheese, and season with salt and pepper. Set aside.

Brush the bottom of a 9x13 baking dish with a little olive oil and spread 1 cup of the Chipotle-Tomato sauce over the bottom of the dish. Place three of the noodles over the sauce, leaving a little space between them. Spread 1 cup of the ricotta mixture over the noodles. Repeat twice more, ending with noodles and sauce. Cover the dish tightly with foil and bake on the middle shelf for 40-45 minutes. Remove the foil and sprinkle the top with mozzarella cheese. Bake, uncovered, 15 minutes more, or until warm and bubbly. Let stand for 10 minutes.

To serve, warm remaining sauce and ladle 4 tablespoons onto a dinner plate, spreading it out. Place lasagna on top and garnish with Poblano Pesto.