

ZUCCHINI RIBBON LASAGNA

(adapted from Martha Stewart)

1 can (28 ounces) whole peeled plum tomatoes, with juice
2 tablespoons extra-virgin olive oil
1 shallot, finely chopped
1/4 teaspoon red-pepper flakes
12 ounces ground turkey, preferably dark meat
2 teaspoons dried oregano
2 teaspoons salt
5 medium zucchini, trimmed
olive oil and lemon juice for brushing zucchini
1 + 1/2 cups full-fat ricotta cheese
1 egg
1/4 teaspoon extra-virgin olive oil
Freshly ground pepper
1/4 cup grated Parmigiano-Reggiano cheese

Make the sauce: Pulse tomatoes with juice in a food processor until finely chopped. Heat oil in a large skillet over medium heat. Cook shallot and red-pepper flakes, seasoned lightly with salt, stirring occasionally, until shallot is tender. Add turkey; cook, breaking up any large pieces, until browned. Add tomatoes, bring to a boil. Reduce heat; simmer until thick, about 20 minutes. Stir in oregano and 1 teaspoon of salt. Let cool.

Make the lasagna: heat oven to 375 degrees. In a small bowl, mix the ricotta with the egg, season with salt and pepper. Reserve. Slice zucchini lengthwise into thin strips (about 1/8 inch thick) using a mandoline or a sharp knife. Brush each slice with a 1:1 mixture of olive oil and lemon juice, and cook on a griddle or grill pan for a few minutes on each side until the slices get some color. Blot on kitchen paper and let them cool to room temperature. Place 5 or 6 zucchini slices, overlapping slightly, in the bottom of an 8-inch square baking dish. Top with 1 cup sauce. Dot with ricotta. Repeat twice with zucchini, remaining sauce, and ricotta, alternating direction of zucchini at each layer. Finish with a final layer of zucchini, cover the dish with ricotta, sprinkle the Parmigiano on top.

Bake uncovered until lasagna bubbles and top is nicely brown, about 50 minutes. Let stand for at least 10 minutes before slicing.