

# Happy New Year!

Dear

The New Year will be a lot happier in your kitchen in 2010! Think of all those terrific Pampered Chef® products you'll be earning for FREE, half-price, and at a discount. You can choose from Stoneware, Cookware, Forged Cutlery, Simple Additions®, and more.

With all your new products, you'll be whipping up meals and great-tasting treats that your family and friends will love! I'll show you and your friends some ideas and techniques to help make food preparation fast, easy and economical.

## **Remember!**

*As a January host, you can earn 50% more Free Product Value — ask me for more details. And your guests can choose one of three serving tools for FREE with a \$60 purchase at your Show. I can't wait for your Cooking Show!*

Here's another wonderful recipe to enjoy!

## **Skillet Lasagna**

*This family favorite delivers all of the flavor of lasagna in half of the time. Spicy turkey sausage boosts the flavor.*

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| 1 jar (24-26 oz or 680-700 mL) marinara sauce                                  | 2 tbsp (30 mL) chopped fresh parsley, divided                     |
| 3 cups (750 mL) water  | 1 cup (250 mL) fresh whole milk ricotta cheese (about 8 oz/250 g) |
| 8 oz (250 g) lasagna noodles   |   |
| 1 lb (500 g) bulk hot Italian turkey sausage or sausage links, casings removed | ½ cup (125 mL) shredded mozzarella cheese                         |
| 2 garlic cloves, pressed   | ¼ tsp (1 mL) coarsely ground black pepper                         |
| 2 oz (60 g) Parmesan cheese  | Additional grated Parmesan cheese (optional)                      |

1. Combine sauce and water in **(12-in./30-cm) Skillet**. Cover; bring to a boil. Meanwhile, wrap noodles in clean kitchen towel and break crosswise into quarters. Stir noodles into sauce. Cover; reduce heat and simmer 16-18 minutes or until noodles are tender, stirring occasionally.
2. As noodles cook, place sausage into **(10-in./25-cm) Skillet**; cook and stir over medium-high heat 6-8 minutes or until sausage is no longer pink, breaking into crumbles using **Mix 'N Chop**. Add pressed garlic; cook 1 minute. Remove from heat. Stir sausage into noodles and sauce.
3. Meanwhile, grate Parmesan cheese using **Rotary Grater**. Chop parsley using **Santoku Knife**; set aside 1 tbsp (15 mL) parsley for garnish. Combine cheeses, remaining parsley and black pepper in **Classic Batter Bowl**. Scoop cheese mixture over noodles using **Medium Scoop**. Cover Skillet and simmer gently 3-5 minutes or until cheese is melted and ricotta mixture is heated through.
4. To serve, sprinkle lasagna with reserved parsley and additional Parmesan cheese, if desired.

Yield: 6 servings

U.S. Nutrients per serving: Calories 470, Total Fat 21 g, Saturated Fat 9 g, Cholesterol 80 mg, Carbohydrate 41 g, Protein 30 g, Sodium 1200 mg, Fiber 3 g

  
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