

Seafood Lasagna with Pesto and Roasted Peppers

For The Love of Lasagna

Lactalis Retail Dairy (Sorrento Cheese)

16 ounces mozzarella cheese

1 container (15 oz) ricotta cheese

1/2 cup pesto

2 cups roasted peppers, chopped fine

1/2 pound jumbo lump crab

1 pound shrimp (41-50), peeled and deveined

3/4 pound sea scallops, diced in 1/2-inch pieces

4 cups bechamel sauce

12 sheets no boil lasagna noodles

Preheat oven to 400 degrees.

Mix half of the ricotta with pesto in a small bowl and mix the other half with the roasted peppers. Season with salt and pepper..

Mix the seafood in a medium bowl and season with salt and pepper.

To assemble, spray a 13x9-inch baking dish with cooking spray and spread 1 1/2 cups bechamel on bottom.

Top with four lasagna sheets, half of the seafood mixture, the pesto ricotta, 1/4 of the mozzarella and one cup of the bechamel.

Top with four more sheets of the noodles, remaining seafood mixture, roasted pepper ricotta, 1/4 of the mozzarella and one cup of the bechamel.

Finish topping with four more sheets of noodles, one cup of bechamel and the remaining mozzarella.

Cover with parchment and then aluminum foil. Bake for 40 minutes until slightly bubbling. Remove foil and parchment and continue to bake until top is browned, about 10 minutes more.

Cool 15 minutes before serving to allow lasagna to set up.

Per Serving (excluding unknown items): 2252 Calories; 148g Fat (59.1% calories from fat); 185g Protein; 46g Carbohydrate; 7g Dietary Fiber; 642mg Cholesterol; 2646mg Sodium. Exchanges: 26 Lean Meat; 3 1/2 Vegetable; 18 1/2 Fat.