



Pollock Lasagna with Sun-Dried Tomato Cream Sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

- 8 ounces white fish
- 9 lasagna noodles, cooked as directed
- 6 Roma tomatoes, sliced
- 6-8 ounces Ricotta cheese
- 6 ounces sun dried tomatoes
- 1 teaspoon fresh garlic, minced
- 1 cup milk
- ½ cup Parmesan cheese
- 1 tablespoon olive oil
- 2 jalapeno peppers, minced
- 2 cayenne peppers, minced
- 1 cup mozzarella cheese
- 6-8 large fresh basil leaves, chopped

Instructions

1. Preheat oven to 350 degrees.
2. Prepare sauce by heating a sauce pan to medium heat.
3. Add olive oil, basil and garlic and cook about 1 minute.
4. Add minced peppers and cook another minute.
5. Add milk, white fish and sun-dried tomatoes. Stir and reduce heat to low. Cook about 10 minutes, until peppers are rehydrated and fish is cooked.
6. Remove fish, shred into small pieces, and reserve.
7. Transfer mixture to a blender or food processor and process until smooth.
8. In a deep oiled baking dish, layer the following layers:
9. Sliced tomatoes
10. 3 lasagna noodles

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11. Ricotta and Parmesan cheeses
 12. 3 more lasagna noodles
 13. Sun-dried tomato sauce and shredded white fish.
 14. 3 more lasagna noodles
 15. Mozzarella cheese
 16. Bake 20 minutes and serve!