

The day after Thanksgiving Lasagna

Use whatever leftover Thanksgiving meat and veggies you have!

Ingredients

4 cups of milk

5 tbsp butter, cubed

1/3 cup all-purpose flour

salt and pepper to taste

1/2 tsp garlic powder

1/4 tsp ground nutmeg

1/4 cup parmesan cheese, freshly grated

4 cups Italian Style cheese blend

9 sheets no-cook lasagna noodles

3 cups shredded turkey (cooked)

2 cups diced ham

left over green bean casserole

Method

Grease a 13 x 9 inch baking dish. Preheat the oven to 375°F.

In a large saucepan melt the butter until foaming. Stir in the flour and cook 2 minutes. Gradually whisk in the milk. Stir constantly and cook until thickened. Add all the seasonings. Remove from the heat and stir in the Parmesan cheese. Adjust seasoning if needed.

Spread 1/2 cup of the sauce into the baking dish. Top with a layer of noodles (3). Add a layer of turkey and cover in a quarter of the sauce and 1 cup cheese. Repeat the layers with the ham and veggies, finish with a layer of sauce and finally the last cup of cheese.

Cover the dish with parchment paper and then foil. Bake 30 minutes. Uncover and bake another 20 minutes or until nicely browned. Let the lasagna stand 10 minutes before serving.

Buon Appetito!