Butternut Squash and Zucchini Lasagna.
Apple Walnuts and Feta cheese Salad With Orange Vinaigrette.
Lemon Cheesecake with Blueberries

YOU SAY TOMATO
I SAY TAMATO
Tomato Sauce with Fresh Basil

4 T. Olive Oil
1 Onion medium diced
3 T. Garlic minced
2 Cans diced or crushed Tomatoes (28 oz. can)
2 T. Oregano
1 T. Thyme
½ C. Fresh Basil
¼ C. White wine (optional)
1 t. Salt or to taste
1 t. Pepper or to taste
½ t. Red chili flakes (optional)
Start the skillet over medium heat. Add the olive oil and onions, cook for 4-5 minutes until the onions become translucent. Add the garlic and chili flakes cooking another minute or so until fragrant.
Next add the white wine reducing by half. Add the tomatoes, oregano and thyme, cook for another 25 minutes.
Finish with fresh Basil, season to taste with salt & pepper
Brown the ground beef and sausage, season with salt & pepper
Let's get Cooking!
Butternut Squash Noodles
Slice the squash in about ¼ inch pieces, season with olive oil, salt & pepper. Place on sheet pan lined with parchment paper.
Bake at 400°F for about 20-25 minutes until it just begins to get tender.
Ricotta Cheese Filling

2 C. Ricotta cheese
2 C. Cottage cheese
1 t. lemon zest
2 Eggs
½ C. Parmesan cheese
¼ C. Fresh Basil chopped
3 T. Fresh parsley chopped

Combine all ingredients in bowl and mix well.
Assembling your lasagna:
Tomato sauce
Butternut squash / Zucchini
Meat mixture
Ricotta mixture
Mozzarella Cheese
Start with a layer of tomato sauce followed by mozzarella cheese and roasted butternut squash, next add a layer of meat and the ricotta filling followed by another layer mozzarella cheese. Repeat these layers one more time.
Bake in a 350 degree oven for about 35 minutes. Finish with another layer of mozzarella cooking another 12 minutes until cheese browns a bit.
Apple Walnut Feta Salad with Orange Vinaigrette

Greens : Romaine, spinach, butter leaf,
  1 Apple red or green diced
  1 C. Walnuts chopped
  1/3 C. Feta cheese crumbled
  ½ C. celery fine dice
  ½ C. Fennel fine dice
  ¼ C. Red bell pepper diced
Dressing :
  1 orange juice and zest
  4 T. Apple cider Vinegar
  1/3 C Olive oil
  Salt & Pepper
Lemon Cheesecake Bars
Lemon Cheesecake Bars

CRUST:
4 C. Walnuts finely ground
(pulse in food processor)
6 oz. Butter melted
2 t. Cinnamon

FILLING:
24 oz. Cream cheese softened
½ C. Xylitol
4 eggs
½ C Lemon juice freshly squeezed
2 T. Vanilla extract
Zest of 3 lemons
Blueberries (optional)
The Crust:
Pulse the walnuts in the food processor for a few seconds. Add the cinnamon and melted butter.
Butter a 9x13 baking dish, press the crust mixture evenly in the pan. Bake 15-20 minutes at 350
The Filling:
Cream together xylitol and cream cheese
Add eggs one at a time to completely incorporate into the mixture. Stir in the lemon juice, zest and vanilla.
Pour the filling over the crust, top with blueberries, bake for 30-35 minutes at 350