



Creative Crescent Lasagna

INGREDIENTS:

- 1/2 lb each pork sausage and ground beef
- 1 small onion, chopped
- fc 1 tbsp parsley flakes
- fc 1/2 tsp each basil and oregano
- 1 clove garlic, minced
- fc 1 (6 oz) can tomato paste
- fc 1 (14.5 oz) can diced tomatoes, Italian style, drained
- fc 1/4 cup parmesan cheese
- fc 1 cup small-curd cottage cheese
- fc 1 egg
- fc 2 (8 oz) cans refrigerator crescent rolls
- fc 2 slices mozzarella cheese
- fc 1 tbsp each milk and sesame seeds



INSTRUCTIONS:

Preheat oven to 375°F. In a large skillet brown sausage and ground beef; drain well. Stir in onion, parsley, basil, oregano, garlic, tomato paste and diced tomatoes; cook 5 minutes, stirring occasionally. In a small bowl combine parmesan cheese, cottage cheese and egg; blend well. Unroll both cans of dough into 4 rectangles. Place dough rectangles side by side on ungreased cookie sheet; firmly press edges and perforations to seal. Press to a 15x13 inch rectangle. Spoon half of meat filling in 6 inch wide strip lengthwise down center of dough within 1 inch of short side. Spoon the cheese mixture over meat filling; spoon on remaining meat and cover with cheese slices. Fold short sides of dough 1 inch over filling. Fold long sides of dough tightly over filling, overlapping edges in center 1/4 inch; firmly pinch center seam and ends to seal. Brush with milk; sprinkle with sesame seeds. Bake for 23-27 minutes until golden brown.