WELCOME TO THE FUTURE OF COOKING

FOODIE

COOKING IS FUN AGAIN!
1. The Problems with Cooking in the Kitchen Today
MERITS OF USING THE FOODIE SYSTEM AS A KITCHEN TOOL
3 WHO WOULD USE THIS AND UNDER WHAT CIRCUMSTANCES?
START
A RECIPE ACQUISITION FROM A BOOK
RECIPE ACQUISITION FROM INTERNET
Sausage, Cheese and Basil Lasagna

Bon Appétit | February 2000

yield: 6 to 8 servings

at a glance
main ingredients
Cheese, Sausage, Mozzarella, Dairv, Parmesan, Pasta,

ingredients
Sausage, Cheese and Basil Lasagna

Recipe: Sausage, Cheese and Basil Lasagna

Yield: 6 to 8 servings

Ingredients:
- Sausage
- Cheese
- Mozzarella
- Pasta
- Basil

At a glance:
- Main ingredients: Sausage, Cheese, Mozzarella, Pasta, Basil

User rating:
- 94% would make it again
- User rating: 4 forks

Rate this recipe:
- Review this recipe:

Recipe of the day:
- Orange-Scented
C

INTERFACE
recipes

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Sausage, Basil and Cheese Lasagna

- Recipe overview
- Ingredients
- Red sauce
- White sauce
- Assembly
- Bake
Sausage, Basil and Cheese Lasagna

red sauce

prep ingredients
1 lb sausage (remove casing)
1 cup chopped onion
3 cloves chopped garlic
2 tsp dried oregano
1/4 tsp dried crushed red pepper

heat oil
add ingredients
sauté
add tomatoes
simmer

white sauce

assembly
Sausage, Basil and Cheese Lasagna

**Red Sauce**

**Prep Ingredients**
- 1 lb sausage (remove casing)
- 1 c chopped onion
- 3 cloves chopped garlic
- 2 tsp dried oregano
- ¼ tsp dried crushed red pepper

**Heat Oil**

**Add Ingredients**

**Sauté**

**Add Tomatoes**

**Simmer**

**White Sauce**

**Assembly**
C₂ Sauté
Sausage, Basil and Cheese Lasagna

**recipe overview**

**ingredients**

**red sauce**

10:00

Sauté for 10 minutes while continuing to mash the sausage into small pieces with the back of a fork.

**complete**
Sausage, Basil and Cheese Lasagna

**red sauce**
- prep ingredients
- heat oil
- add ingredients
- sauté
- add tomatoes
- simmer

9:58
sauté for 10 minutes while continuing to mash the sausage into small pieces with the back of a fork.

**white sauce**

**assembly**
Sausage, Basil and Cheese Lasagna

**red sauce**
- prep ingredients
- heat oil
- add ingredients
- sauté
- add tomatoes
- simmer

4:59
- add tomatoes, simmer 5min.

**white sauce**

**assembly**
4:30

Start

Sauté for 10min

Total: 107min

End

Boil green beans 3-4min

4:40

Simmer 5min

4:45

Process

Lasagna

5min

Preheat

Assemble

Bake (covered) 40min

Bake (uncovered) 20min

Cool 15min

6:17

Right Now:

Sauté for 10min

Up Next:

Add tomatoes and let simmer 5min.
UP NEXT:
measure ingredients for white sauce.

RIGHT NOW:
simmer 5min

process
preheat
assemble
bake (covered)
40min
bake (uncovered)
20min
cool
15min
green beans
boil
green beans
3-4min
lasagna
start
total: 107min
end
6:17
4:43
boil green beans
3-4 min

UP NEXT:
boil green beans for 3-4 min.

RIGHT NOW:
boil water in a pot.
END