**Vegetable Lasagna Recipe**

**Ingredients**

8-10 oz. lasagna noodles (can use “No Boil” noodles)

1 c. washed, drained and chopped fresh portobello mushrooms

¼ c. wine

1 large onion, chopped (approx. 1 c.)

1 large red pepper, washed, drained and chopped (approx. 1 c.)

2 medium carrots, washed, drained and chopped (approx. 1 c.)

5 cloves garlic, minced

4 cups chopped roasted broccoli

1-15 oz. container ricotta cheese (full fat or part-skim milk)

¾ c. Parmesan, Romano or mixed Italian grated cheese

1 c. shredded mozzarella cheese (4 oz. bag)

2 eggs or eggbeater equivalent

¼ c. washed, drained, snipped parsley

½ tsp. dried thyme, crushed

¼ tsp. dried marjoram, crushed

½ tsp. dried basil

1-32 oz. jar meatless pasta sauce (Victoria’s fra diavolo or Rao’s arrabbiata) (If you don’t like spicy, use a marinara sauce.)

4 Tbsps. olive oil

Pepper

Salt

Boil lasagna noodles according to package directions; drain. Meanwhile roast the broccoli in 2 Tbsps. olive oil, pepper and salt.

In a large skillet sauté the onion, red pepper, carrots, wine, thyme and garlic in 2 Tbsps. olive oil. Add mushrooms and cook until all moisture is absorbed or a little brown on the edges.

In a medium bowl stir together ricotta cheese, basil, Parmesan/Romano or Italian cheese mix, eggs, parsley, marjoram and pepper.

Place ½ c. of the sauce in bottom of baking dish. Arrange lasagna noodles over sauce. Layer with half of the cheese mixture, half of the vegetable mixture to include the roasted broccoli and 1 cup of the pasta sauce. Repeat layers, ending with the noodles. Add the rest of the sauce over the top, sprinkle with mozzarella.

Cover and bake in a 375-degree oven for 30 minutes. Remove foil and bake for about another 5-10 minutes or until heated through and bubbly. If using no boil noodles, make sure you follow the package directions to ensure noodles are cooked through.