

Garden Vegetable Lasagna

Prep Time: 30 mins Cook Time: 1 hour Yield: 8 people

Ingredients

- 2 zucchini, chopped
- 1 yellow onion, chopped
- 2 cloves of garlic, grated or finely minced
- 1 tablespoon olive oil
- 32-oz container ricotta cheese
- (2) 10-oz packages frozen spinach, thawed and all water squeezed out
- 1 egg
- 1 teaspoon salt
- 1 teaspoon pepper
- 16 ounces shredded mozzarella cheese
- (2) 25-oz jars marinara sauce
- 9-oz package NO BOIL lasagna noodles

Instructions

Preheat oven to 400 degrees with the oven rack in the middle position.

Preheat a medium size skillet over medium high heat. Add the olive oil, then cook the zucchini and onion for 5-7 minutes until softened. Add in the garlic, cook another 30 seconds until fragrant. Remove from heat and set aside.

While the vegetables are cooking, in a medium size mixing bowl combine the ricotta cheese, spinach, egg, salt and pepper. Stir to combine. Set aside.

Assemble the lasagna in a 9×13 baking dish. Layer in this order: tomato sauce, noodles, spinach ricotta mixture, zucchini onion mixture, mozzarella cheese, tomato sauce, noodles, spinach ricotta mixture, zucchini onion mixture, mozzarella cheese, tomato sauce, noodles, spinach ricotta mixture, zucchini onion mixture, mozzarella cheese, tomato sauce, noodles, tomato sauce, mozzarella cheese.

Cover the lasagna with parchment paper, then aluminum foil.

If freezing, make sure the aluminum foil is covering it so it is airtight. Will keep in the freezer for 3 months. When ready to cook, bake on a parchment lined baking sheet at 400 degrees for 90 minutes covered, then 15 minutes uncovered, or until the cheese is melted and just starting to brown.

If not freezing, bake on a parchment lined baking sheet for 45 minutes covered, then 15 minutes uncovered, or until the cheese is melted and just starting to brown.

Remove from oven and allow to sit for 10 minutes. Cut and serve warm.

Leftovers will keep in an airtight container for 1 week.

