

Vegetable Lasagna

Ingredients

2 t Olive Oil	8 oz Mushrooms (sliced)
1 Zucchini (diced)	1 Green Bell Pepper
1 Onion (diced)	5 clv Garlic (minced)
1 Egg	2 T Parsley (chopped)
2 t Dried Basil	15 oz Ricotta
2 1/4 c Mozzarella Cheese	1/2 c Parmesan
24 oz Marinara Sauce (or 2 1/2	cups)
9 Lasagna Noodles (no-boil)	0 ds Salt
0 ds Ground Black Pepper	

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Instructions

- 1.Spray a 9 x 13-inch baking dish with cooking spray and set aside. In a medium bowl stir together egg, parsley, dried basil, ricotta, 1 ¼ cups mozzarella, and ¼ cup Parmesan.
- 2.In a large skillet heat oil over medium-high heat. Add mushrooms, zucchini, bell pepper, onion, and garlic. Season with salt and pepper and cook the veggies just until tender, about 3-5 minutes. Stir the marinara sauce into the skillet then turn off heat. Preheat oven to 400 degrees F.
- 3.Spread ¼ of the marinara-vegetable sauce mixture in a thin layer in the bottom of the prepared baking dish. Top with 3 no-boil lasagna noodles (or as many as you need to cover a single layer in the dish), ¼ of the ricotta mixture, and another ¼ of the sauce mixture.
- 4.Repeat layers two more times. Finish with remaining 1 cup of mozzarella and ¼ cup of Parmesan cheese on top. Cover with a piece of foil sprayed with cooking spray.
- 5.Bake for 35 minutes. Remove foil, and bake for another 5-10 minutes (or until heated through and cheese on top is browned). Let stand for about 10 minutes before slicing and serving.