

LASAGNA

To cook along, have your sauce made (or bought) your noodles cooked, zucchini and squash roasted. Can be done 2-3 days ahead.

1 batch of spaghetti sauce (recipe follows), or 2 jars of spaghetti sauce
12 lasagna noodles, cooked according to package directions
1 zucchini, sliced lengthwise and roasted (directions follow), optional
1 yellow squash, sliced lengthwise and roasted (directions follow), optional
3, 8 Ounce packages mozzarella cheese squares

2 13x9x2 foil pans (lasagna made in 1 pan, doubled for sturdiness)
This lasagna has four layers. Each layer order is: Sauce, Noodles, Cheese.
Preheat oven to 350°.

1. LAYER ONE: Cover bottom of the pan with sauce, about 1¼ Cups.
Put 3 lasagna noodles over the sauce.
If using, put zucchini strips across noodles.
Top the zucchini with 6 squares of mozzarella cheese.
2. LAYER TWO: Top the cheese with sauce, about 1¼ Cups.
Put the 3 noodles over the sauce.
Top the noodles with 6 slices of cheese.
3. LAYER THREE: Top the noodles with sauce, about 1¼ Cups.
Put 3 lasagna noodles over the sauce.
If using, put squash strips across noodles.
Top the squash with 6 squares of mozzarella cheese.
4. LAYER FOUR: Top the cheese with sauce, about 1¼ Cups.
Put the last 3 noodles over the sauce.
Top the noodles with 6-8 squares mozzarella to completely cover top.
5. Bake in oven for about 45-55 minutes until the lasagna is hot and bubbly and cheese is lightly browned.

Allow the lasagna to cool completely.

Cover with foil and freeze.

FROZEN LASAGNA IS TO BE DROPPED OFF AT THE
B'NAI JESHURUN CIRCULAR DRIVE IN FRONT ON
SUNDAY FEBRUARY 14, 10AM-12. RAFI WILL LOAD HIS CAR
WITH ALL THE LASAGNA AND DELIVER THEM TO ST. HERMAN.

HOMEMADE SPAGHETTI SAUCE option

- 2 TBSP olive oil
- 1½ C onion, chopped (about 1 large onion)
- 2 cloves garlic, cut in half
- 1 28 oz. can of diced tomatoes
- 1 6 oz. can tomato paste
- 1 C water
- 2 TBSP fresh parsley
- 6 basil leaves
- 1½ tsp. salt
- 1½ tsp. sugar
- 1 tsp. dried oregano
- ¼ tsp. ground black pepper
- 1/8 - ¼ tsp. dried red pepper flakes

1. Heat olive oil in a 4 quart pot.
2. Add onion and garlic, sauté, stirring occasionally for 5 minutes.
3. Add the rest of the ingredients.
4. Bring to a simmer, cover and turn heat to low.
5. Simmer for 1 hour, stirring occasionally.
6. Use an immersion blender to blend the sauce until smooth.
This can also be done in a blender or food processor.

ROASTING ZUCCHINI AND SQUASH option

- 1 zucchini
 - 1 squash
- Preheat oven to 400 degrees.
1. Cut the zucchini and squash into thin strips, lengthwise, 6-8 strips.
 2. Line a cooking sheet with parchment paper.
 3. Lightly brush each strip with olive oil, place on cooking sheet.
 4. Bake in oven for 30 minutes, flipping strips after 20 minutes.
Roasting the zucchini and squash eliminates moisture so the lasagna isn't watery.