

Roasted Vegetable Lasagna
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1 box of uncooked lasagna

2-3 zucchinis

1-2 yellow squash

2 cups mushrooms

1 cup chopped, cooked or frozen, spinach, drained

2 cups ricotta cheese

2-3 cups mozzarella cheese, shredded

4 cups marinara sauce, homemade or jarred

2 cups white sauce (bechamel), homemade or jarred

2 cup mozzarella, parmesan, provolone (grated)

Slice all vegetables and mushrooms, lay evenly on parchment-lined sheet pans.

Season vegetables with salt and pepper (and herbs, if you like.)

Bake vegetables/mushrooms at 500°F for 10-15 minutes, remove from oven, cool to room temperature.

Heat oven to 375°F

Cook pasta in plenty of boiling, lightly salted water, until al dente (slightly underdone.)

Coat baking dish (*13 X 9 inch baking dish*) with oil.

Mix spinach and ricotta together.

Spread a thin layer of red sauce on the bottom of the baking pan.

Line evenly three lasagna noodles on the sauced bottom of the baking dish.

Spread ricotta/ spinach mixture on pasta.

Distribute roasted vegetables and mushroom in an even layer.

Add another layer of pasta.

Apply red sauce, evenly coating pasta.

Continue alternating ricotta mixture, red sauce, pasta, and vegetables, until the baking dish is almost full.

Sprinkle the top with grated cheese mixture.

Bake at 375°F until bubbly and golden brown.

Remove from oven and let rest for at least 15 minutes. Slice and serve. Enjoy!

Via Sally Klein