

VEGETABLE LASAGNA

- 1 1/2 qt. spaghetti sauce
- 1/2 cup grated carrot
- 1/2 tsp. oregano
- 6 cooked lasagna noodles
- 1 (16 oz.) container ricotta cheese
- 1 (16 oz.) package frozen chopped spinach, thawed and well drained
- 2 eggs
- 1 1/2 cups zucchini, thinly sliced
- 1 cup sliced fresh mushrooms, sliced
- 3 cups shredded part-skim mozzarella cheese
- 1/2 cup grated Parmesan cheese

1. Mix carrots, oregano and spaghetti sauce together.
2. Mix ricotta, spinach and eggs together in a separate bowl.
3. Spread 1/2 cup spaghetti sauce in bottom of 13x9 inch baking dish.
4. Layer 3 lasagna noodles, 1/2 remaining sauce, 1/2 ricotta mixture, 1/2 sliced zucchini, 1/2 sliced mushrooms, 1/2 mozzarella and 1/2 Parmesan.
5. Repeat layers with remaining ingredients.
6. Bake in 350 degrees oven for about 45 minutes.
7. Cover with aluminum foil and add label that says type of casserole and key ingredients. Freeze.

For more recipe ideas go to
jvcbaltimore.org/casserole-recipes

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