

# Vegetarian Lasagne

From Ariel's Family

## Ingredients

4 medium zucchini, halved lengthwise and thinly sliced (about 1 1/2 lb.)  
1 (8-oz.) package sliced fresh mushrooms  
2 garlic cloves, minced  
Vegetable cooking spray  
1 medium-size red bell pepper, chopped  
1 medium-size yellow bell pepper, chopped  
1 yellow onion, chopped  
1/2 teaspoon salt  
1 1/2 cups fat-free ricotta cheese  
1 large egg  
2 cups+ (8 oz.) shredded part-skim mozzarella cheese, divided  
1/2 cup freshly grated Parmesan cheese, divided  
5 cups Basic Marinara Sauce  
1 (8-oz.) package no-boil lasagna noodles



## Preheat oven to 450°F



1. Bake zucchini, mushrooms, and garlic in a jelly-roll pan coated with cooking spray 12 to 14 minutes or until vegetables are crisp-tender, stirring halfway through.
2. Repeat procedure with bell peppers and onion.



## Reduce oven temperature to 350°F



3. Toss together vegetables and salt in a bowl.
4. Stir together ricotta, egg, 1 1/2 cups shredded mozzarella cheese, and 1/4 cup grated Parmesan cheese.
5. Spread 1 cup Basic Marinara Sauce in a 13-x 9-inch baking dish coated with cooking spray.
6. Top with 3 noodles, 1 cup sauce, one-third of ricotta mixture, and one-third of vegetable mixture; repeat layers twice, beginning with 3 noodles.
7. Top with remaining noodles and 1 cup sauce.
8. Sprinkle with remaining 1/2 cup shredded mozzarella (or add more) and 1/4 cup grated Parmesan.
9. Bake, covered, at 350° for 45 minutes.
10. Uncover and bake 10 to 15 more minutes or until cheese is melted and golden. Let stand 10 minutes. ENJOY!

