



Hearty Vegetable Lasagna

Savannah · 28/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

1 hr 40 mins

Description

This hearty vegetable lasagna is the only lasagna my husband will eat We love it Hope you all enjoy it as much as we do

Ingredients

- - 1 (16 ounce) package lasagna noodles - 2 tablespoons vegetable oil - 1 pound fresh mushrooms
- sliced - $\frac{3}{4}$ cup chopped green bell pepper - $\frac{3}{4}$ cup chopped onion - 3 cloves garlic
- minced - 2 (26 ounce) jars pasta sauce - 1 teaspoon dried basil - 1 (15 ounce) container part-skim ricotta cheese - 4 cups shredded mozzarella cheese
- divided - 2 eggs - $\frac{1}{2}$ cup grated Parmesan cheese

Instructions

1. Cook lasagna noodles in a large pot of boiling water for 10 minutes
2. or until al dente. Rinse with cold water
3. and drain. Heat oil in a large saucepan. Add mushrooms
4. green peppers
5. onion
6. and garlic; cook and stir until tender
7. about 5 minutes. Stir in pasta sauce and basil; bring to a boil. Reduce heat
8. and simmer for 15 minutes. While the sauce is simmering
9. mix together ricotta
10. 2 cups mozzarella cheese
11. and eggs in a medium bowl. Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking dish. Spread 1 cup cooked tomato and vegetable sauce into the bottom of the prepared baking dish. Lay down 1/2 of the lasagna noodles and layer 1/2 each of the ricotta mix
12. sauce
13. and Parmesan cheese on top. Repeat layering again with noodles
14. ricotta mix
15. sauce
16. and Parmesan cheese. Top with remaining 2 cups mozzarella. Bake in the preheated oven
17. uncovered
18. for 40 minutes. Let stand for 15 minutes before serving. *Sherri*