

abi's vegetarian lasagna

 20 servings

 2 hrs 15 mins

DON'T LET THE WORD "VEGETARIAN" SCARE YOU OFF!



INGREDIENTS

Lasagna
1 package lasagna noodles, uncooked

Sauce

1 tablespoons olive oil
1 tablespoons butter
1 large onion, chopped
1 tablespoons garlic cloves, minced
1 large eggplant, peeled and cubed
½ cup red wine vinegar
1 red pepper, cubed
1 large zucchini, cubed
1 large summer squash, cubed
8 oz mushrooms, sliced
1 (10 oz) bag spinach
1 (15 oz) cans diced tomatoes, or 8 fresh tomatoes
1 tablespoon garlic powder
1 tablespoon onion powder
1 tablespoon dried oregano
1 tablespoon Herbes de Provence
½ teaspoon chili powder
½ teaspoon crushed red pepper
½ teaspoon paprika
1 teaspoon dried parsley
1 tablespoons sugar
1 tablespoons Jane's Krazy Mixed-Up Salt

Cheese Mixture

2 eggs
14 oz cottage cheese
2 cups shredded mozzarella cheese
1 cup cream cheese
1 cup grated Parmesan cheese
1½ cups heavy cream

Topping

1 lbs mozzarella cheese
1½ cups heavy cream

DIRECTIONS

Cook the vegetables. In a large pan, heat the olive oil and butter over medium heat. Add the onion and sauté until translucent. Add the garlic and eggplant and sauté for 5 minutes.

Add the remaining vegetables. Deglaze the pan with the red wine vinegar. Add the red pepper, zucchini, summer squash, mushrooms, spinach, and diced tomatoes.

Season and simmer. Add the garlic powder, onion powder, oregano, Herbes de Provence, chili powder, crushed red pepper, paprika, parsley, sugar, and herb salt. Bring to a boil, then reduce heat and simmer for 5 minutes.

Make the cheese mixture. In a large bowl, combine the eggs, cottage cheese, mozzarella, cream cheese, Parmesan, and heavy cream. Mix until well combined.

Preheat the oven to 375°F.

Assemble the lasagna. In an extra large baking dish, layer: ⅓ of the vegetable sauce, an even layer of uncooked lasagna noodles, then ⅓ of the cheese mixture. Repeat 3 times.

Add the topping. Slice the mozzarella into ½ inch slices and arrange over the top. Drizzle with 1½ cups heavy cream.

Bake. Cover tightly with foil and bake at 375°F for 90 minutes.

Brown the top. Remove foil and increase to 400°F. Bake 10 to 15 minutes until crisp and bubbling.

Rest and serve. Let rest 10 to 15 minutes before slicing.

Abi's Notes

This lasagna wins over even people who think they do not like vegetarian food. If you use smaller baking dishes, cooking time may be shorter. Jane's Krazy Mixed-Up Salt can be purchased on Amazon.