



Vegetable Lasagna

Ingredients

1. 5-8 Large Cucumbers
2. 1 Jar Pasta Sauce or Marinara Sauce
3. 16 oz Shredded Mozzarella Cheese
4. 2/3 cup Ricotta cheese
5. 1 Egg
6. 1/3 cup Parmisan Cheese
7. 2 Basil Leaves
8. Pinch of Salt
9. Olive Oil for Baking the Cucumbers
10. Large casserole dish

Serves: 3-4 people

Instructions

1. Preheat oven to 400F
2. Slices Cucumbers into 1/4" or thinner slices, place on olive oil sprayed baking pan, drizzle with olive oil.
3. Bake cucumber slices for 15 minutes.
4. Mix ricotta, egg, parmisan cheese, basil and salt in mixing bowl.
5. Use olive oil spray on large casserole dish, coat bottom with pasta sauce, lay cucumber slices along bottom, add ricotta cheese mix and some mozzarella between each cucumber slice. Layer until cucumber slices are all used.
6. Add remaining pasta sauce on the top of lasagna and cover with remaining mozzarella shredded cheese.
7. Bake at 400F for 20 - 25 minutes.

Prep Time: 45 minutes to 1 hour