

Roasted Vegetable Lasagna

Serves 8-12

- 450 g zucchini, cut in 6-mm slices
- 450 g eggplant, cut in 6-mm slices (2 large American type)
- 2 red bell peppers, cut in 2.5-cm strips
- 2 green bell peppers, cut in 2.5-cm strips
- 225 g mushrooms, cut in 6-mm slices
- 1 tsp salt
- 1 T olive oil
- 1 egg, lightly beaten
- 950 g ricotta (add some chopped basil to this)
- 3 T or more pesto sauce
- 30 g grated parmesan
- 920 g tomato sauce
- 12 oven-ready lasagna noodles
- 450 g shredded mozzarella (mixed with asiago)



1. Preheat oven to **245°C**.
2. Toss **zucchini, eggplant, peppers, mushrooms** (*plus onion, garlic, spinach, if using*), **salt**, and **oil** in a bowl
3. Oil a baking sheet and place vegetable on it; **roast for 30 minutes** (or until done)
4. Turn oven down to **190°C**.
5. In a bowl, mix **egg, ricotta, pesto**, and **Parmesan**
6. Oil a 23x31 cm baking pan.
7. Spread a layer of tomato sauce on the bottom. Top with 3 noodles. Spoon 1¼ C ricotta mix over noodles, then a layer of 3 C vegetables, then ½ C mozzarella
8. Repeat this layer, starting with the sauce. Add final amount of sauce, three noodles, remaining ricotta mix and vegetables. Top lasagna with last 3 noodles, tomato sauce and 1 C mozzarella.
9. Cover with foil (sprayed with cooking oil). **Bake for 30 minutes**. Remove foil and bake **another 10 minutes**. Remove from oven and **let sit for 20 minutes**.

Can cook a day ahead. Refrigerate and heat slowly before eating. Add more cheese on top.

*Add some **onion, garlic** and fresh steamed chopped **spinach** to vegie mixture.