

SUMMER GARDEN LASAGNA



RECIPE NAME: SUMMER GARDEN LASAGNA

RECIPE DESCRIPTION: Vegetarian Lasagna with vegetables and cheese.

ACTIVE TIME: 30 minutes

TOTAL TIME: 1 hour

SERVINGS: 8

bon COOK PRODUCTS USED: Stainless-Steel Mixing Bowl, Large Round Mold, Magnetic Measuring Trio, Perforated Baking Sheet, Mini Whisk, Bonmat, FRENCH PANTRY Traditional Barrel-Aged Balsamic, FRENCH PANTRY Pot Herbs

INGREDIENTS:

- 12 lasagna noodles
- 3 Small eggplant sliced lengthwise
- 2 medium zucchini, quartered and Sliced
- 2 medium carrots, quartered and diced
- 1/2 yellow onion, diced
- 3 cup baby spinach, roughly chopped
- 3 garlic cloves, minced
- 2 tablespoons fresh basil, roughly chopped + extra for garnish
- 1 cup ricotta cheese
- 1 medium egg
- 2 cups mozzarella cheese, grated
- 1/4 cup parmesan cheese, grated
- 2 cups marinara
- 1 teaspoon FRENCH PANTRY Pot Herbs

- ½ cup FRENCH PANTRY Traditional Barrel-Aged Balsamic
- 1 tablespoon extra virgin olive oil
- Coarse salt, ground black pepper to taste

DIRECTIONS:

1. Preheat oven to 375°F. Place Large Round Mold on Perforated Baking Sheet and set aside.
2. Whisk together egg and ricotta in a Stainless- Steel Mixing Bowl until smooth. Set aside.
3. Toss the eggplant slices in Olive Oil, FRENCH PANTRY Traditional Barrel-Aged Balsamic and lay on Bonmat and roast in oven for 10 minutes at 375°F.
4. Cook lasagna noodles according to box instructions. Rinse with cold water, drain, and set aside.
5. While the noodles are boiling, heat olive oil to a large skillet over medium high heat.
6. Stir in zucchini, carrots, and onion. Cook until somewhat softened, about 8 minutes.
7. Add FRENCH PANTRY Pot Herbs, basil, spinach, and garlic, cook until spinach is wilted, and garlic is fragrant, about 2 minutes. Remove from heat. Add salt and pepper to taste.
8. Spread 1/4 cup of the marinara sauce on the bottom of the Large Round Mold.
9. Lay 3 noodles into the dish, cutting as necessary to fit. Spread evenly with 1/2 cup of the marinara sauce and 1/3 of the egg ricotta mixture. Evenly sprinkle 1/3 of the cooked vegetable mixture and top with 1/2 cup of mozzarella cheese. Repeat this process twice more for two more layers.
10. Top final layer with last 3 noodles. Spread with the last of the marinara sauce and sprinkle with parmesan cheese and remaining mozzarella cheese.
11. Bake for 30 minutes until sauce is bubbling and cheese is golden. Let cool for 10 minutes. Garnish with freshly chopped basil.

bon Tip: Roasted Eggplant can be worked in as a layer or replace the noodles all together.