
Grilled Vegetable Lasagna

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com

Servings: 6

Preparation Time: 1 hour

Start to Finish Time: 2 hours

If you like to serve sauce with the lasagna, make a double batch.

1 package Delverde' "No Boil" lasagna noodles

1 pint ricotta cheese

1 pound Cedar Valley Mozzarella Cheese

1/2 pound DeMill Parmesan

1 pound Zucchini, grilled and diced

1 pound Yellow Squash, grilled and diced

2 Green Peppers, grilled and diced

2 Red Peppers, grilled and diced

1/2 pound mushrooms, grilled and diced

8 ounces Spinach, blanched

8 ounces Sendik's Pesto

MARINARA

1 1/2 28 ounce cans 6 In 1 Brand Crushed Tomatoes

1 28 ounce can Dei Fratelli Tomato Sauce

2 cloves garlic, minced

1/2 onion, diced

1 Green Pepper, diced

2 tablespoons dried basil

3 tablespoons parsley, chopped

3 tablespoons olive oil

1 splash Red wine, your favorite

Prepare the marinara sauce by placing the olive oil in a pot along with the onions and garlic. Heat on medium until the onions become soft. Add green peppers, basil, parsley and a pinch of salt. Sauté briefly. Add the tomato products and a splash of your favorite red wine. Simmer for one hour.

Marinara sauce can be warm or cold during assembly of the lasagna. Grill and chop all the vegetables except for the spinach which just needs to be blanched for 1 minute. Grate the parmesan and shred the mozzarella. To start the assembly place a small amount of sauce on the bottom of your pan. Place one layer of lasagna pasta on top. Spread the surface of the pasta with marinara sauce then sprinkle about 1/3 of the vegetables combined. Dot the surface with ricotta, sprinkle with mozzarella cheese and then parmesan cheese. Repeat this process twice more. On the final layer, the pasta will be placed, then the sauce and the mozzarella and parmesan cheese only.

Bake in a 350 degree oven for about 1 hour. Be careful not to burn the cheese. Cover with aluminum foil, being mindful not to touch the surface of the cheese with the foil.

Serving Ideas: Garlic bread and a bottle of Red Wine.

Vegetarian Entrees