

# Vegetable Lasagna



4 servings

Ingredients	Instructions
<p>½ lb Ricotta Cheese 1 tsp Garlic Powder 1 tsp Sweet Basil, Dried 1 tbsp Parmesan cheese, shredded 1 egg 1 ¼ cup Marinara Sauce 9 Lasagna Noodles, cooked 2 oz/(1 avg size) Zucchini, sliced ¼" strips 5 oz Mozzarella Cheese, shredded 2 oz Eggplant, Sliced 1/4" strips 2 oz Yellow Squash, Sliced ¼" strips</p>	<p>Heat oven to 325°F. Combine ricotta, garlic powder, basil, Parmesan, and eggs. Mix well. Prepare vegetables as directed. Assemble in the following order: Marinara Sauce, cooked pasta, zucchini, ricotta mixture, mozzarella. Followed by sauce, noodles, eggplant, ricotta mix, mozzarella, and finally sauce, noodles, yellow squash, remaining ricotta mixture and mozzarella. Cover with foil. Bake for 55 minutes covered. Remove foil and cook for 5 more minutes to brown the top. Let stand for 15 minutes before serving.</p>

**Nutrition Information:** 9 oz serving, 410 calories, 18g or total fat, 10g sat fat, 0g trans-fat, 100mg cholesterol, 660mg sodium, 41g carbs, 3g fiber, 8g sugar, 25g protein.