



A Premium Farm-to-Fork
Culinary Market

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Vegetable Lasagna

2 lbs zucchini (about 4 medium or 1 giant), cut lengthwise into 1/4-inch slices

15 oz low-fat ricotta

10 oz frozen chopped spinach, thawed and squeezed dry

1/2 cup grated Parmesan (2 oz), divided

1 large egg, lightly beaten

Coarse salt and pepper

7 cups marinara sauce, divided

15 no-boil lasagna noodles (3/4 lb total)

1 cup shredded mozzarella (4 ounces), divided



Preheat oven to 375 degrees. In large pot of boiling water, cook zucchini until just softened, 3 to 4 minutes. Drain and let dry on a paper towel.

Stir together ricotta, spinach, 1/4 cup Parmesan, egg, 2 teaspoons salt, and 1/2 teaspoon pepper. Spread 1 cup marinara in a 9-by-13-inch baking dish. Top with 3 noodles, one-quarter the ricotta mixture, one-quarter the zucchini, and 1 cup tomato sauce; repeat three times. Top with remaining 3 noodles, 2 cups marinara, and 1/2 cup mozzarella.

Cover with parchment-lined foil and bake 30 minutes. Uncover and sprinkle with remaining 1/2 cup mozzarella and 1/4 cup Parmesan; bake 20 minutes more. Let cool 10 to 15 minutes before serving.