

# Spring Vegetable Lasagna

## **Ingredients:**

2 boxes no boil lasagna pasta (the box will say no boiling necessary)

1 jar of your favorite marinara sauce

3 cloves garlic, chopped

Fresh herbs chopped fine (oregano, chives, rosemary, parsley, thyme, basil)

1 zucchini sliced thin

1 yellow squash sliced thin

2 carrots sliced thin

1 onion, peeled, cut in half, sliced into thin half moons

Salt and pepper

1 pint cherry tomatoes cut in half

1 cup shredded mozzarella cheese

½ cup grated parmesan cheese

## **Preparation:**

Put all the cut veggies and herbs into a large bowl and toss together, except the cherry tomatoes (leave those to the side). In a lasagna dish or any oven proof casserole dish, spoon about 3 Tbs of marinara on the bottom of the dish and spread around. Cover the bottom of the dish with the lasagna pasta, try not to over lap too much, you can break the pasta how ever you need to fit into the dish. Put about half of the chopped veggies on top of the pasta and sprinkle a little salt and pepper over the veggies, and then cover with another layer of lasagna pasta. Pour about 1 cup of marinara over the pasta and spread around. Spread the rest of the chopped veggies on top of the marinara, sprinkle with a little salt and pepper then cover with another layer of the lasagna pasta. Pour 1-2 cups marinara on top of the pasta, cover with the mozzarella cheese. Place the cherry tomatoes on top of the mozzarella and then cover the tomatoes with the parmesan cheese. Cover with aluminum foil and bake for 45 minutes at 350 degrees F. Remove the foil and back another 15-20 minutes. Serve and enjoy!

Optional: add crumbled tofu, meat, or black beans to the veggie.