

## Cheese and Veggie Lasagna

Lasagna is a layered Italian dish, possibly one of the oldest types of pasta, made with flat noodles, sauce, cheese, and vegetables or ground meat. This recipe will make enough to serve 10-12 people, so it's a delicious, affordable dish to make for a large family, a party, or to store in the fridge for meals for the entire week. Experiment with the ingredients you like best. Enjoy!

### INGREDIENTS

- 15 oz container ricotta cheese
- 1 large egg
- 1/8 teaspoon nutmeg or mace
- 3/4 teaspoon salt
- Black pepper
- 1-1.5 pounds mozzarella cheese
- 3 cups marinara (tomato sauce)
- Lasagna noodles, cooked according to package instructions
- 1-2 cups chopped vegetables (mushrooms, zucchini, yellow squash, or spinach work well)
- 1 cup grated parmesan (optional)
- Italian herbs (optional—oregano, basil, garlic, onion, parsley)

### DIRECTIONS

STEP 1) Preheat oven to 375. Combine ricotta, egg, nutmeg, and salt in a medium bowl. Season with pepper. Coarsely grate 1/3 of the mozzarella, and stir into ricotta mixture. Using your fingers, slice remaining mozzarella into 2-inch strips, and reserve.

STEP 2) Spread 1/2 cup marinara in a 9-by-13-inch baking dish. Place a layer of noodles over marinara. Spread 1/3 of the ricotta mixture over noodles, and sprinkle with 1/3 of the mozzarella and herbs if using. Place a layer of noodles over the cheese layer. Spread 1 cup marinara over noodles. Repeat layering (noodles, marinara, noodles, ricotta mixture, parmesan or mozzarella). Spread remaining marinara over cheese layer, then sprinkle with shredded mozzarella.

STEP 3) Bake until cheese is golden brown and sauce is bubbling, 45 to 50 minutes. Let stand for 15 minutes before slicing and serving.

