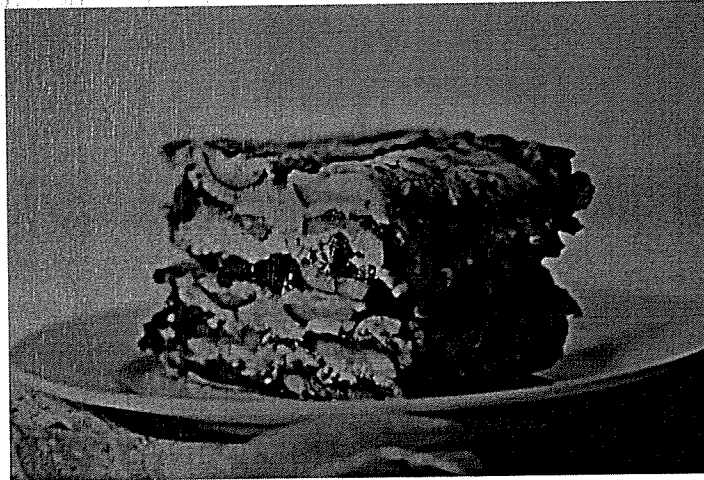


## Zucchini Lasagna (without pasta sheets)



3 medium-large zucchini, ends trimmed  
8oz part skim or fat free ricotta  
1 egg  
tomato sauce, seasoned to taste  
1/4c grated Parmesan cheese  
salt and pepper to taste

1. Preheat oven to 375.
2. Slice zucchini into about 1/8" thick slices. You should have at least 20 long pieces for layers.
3. Drizzle all the pieces with olive oil spray and sprinkle with salt and pepper.
4. Beat egg and mix thoroughly with ricotta. Stir in pinch of salt and pepper.
5. Lightly spray the bottom of a square baking dish.
6. Arrange 4 slices of zucchini on the bottom. Spread 1/3 of sauce on top. Arrange another layer of zucchini. Spread 1/2 ricotta on top. Add another layer of zucchini and top with 1/3 of sauce. Add another layer of zucchini and spread the remaining ricotta. Add another layer of zucchini and the remaining sauce.
7. Sprinkle with Parmesan.
8. Bake uncovered for 15 minutes.