

Veggie Lasagna

INGREDIENTS:

1 tablespoon olive oil
1 medium sweet onion, thinly sliced
1 medium red bell pepper, thinly sliced
1 medium zucchini, halved lengthwise and thinly sliced
2 (15 oz.) containers ricotta cheese
2 cups shredded mozzarella cheese
1/2 cup grated Parmesan cheese
2 eggs
2 (26 oz.) jars Ragu Old World Style Pasta Sauce
12 uncooked lasagna noodles

DIRECTIONS:

1. Preheat oven to 375°F. Heat olive oil in 12" nonstick skillet over medium-high heat and cook onion, red pepper and zucchini, stirring occasionally, 5 minutes or until tender.
2. Meanwhile, combine ricotta cheese, 1 cup mozzarella cheese, 1/4 cup parmesan cheese and eggs in medium bowl.
3. Spread 1 cup pasta sauce in 13x9" baking dish. Layer 4 uncooked noodles, then 1 cup sauce, 1/2 of the ricotta mixture and 1/2 of the vegetables; repeat. Top with remaining uncooked noodles and 2 cups sauce. Reserve remaining sauce.
4. Cover tightly with aluminum foil and bake 1 hour. Remove foil and sprinkle with remaining mozzarella and Parmesan cheeses. Bake uncovered 10 minutes. Let stand 10 minutes before serving. Serve with reserved pasta sauce, heated.