



Tofu Lasagna



Good for people who aren't reluctant to try tofu. After this lasagna you and your guests will love it!

By M.PERRY

Prep: 20 mins

Servings: 7

Cook: 35 mins

Max Servings: 7

Total: 55 mins

Yield: 6 to 8 servings

Ingredients

← 12 pieces of noodles

☐ ½ (12 ounce) package uncooked lasagna noodles

☐ ¼ teaspoon ground nutmeg

☐ 1 (12 ounce) package firm tofu, crumbled

☐ 2 tablespoons milk

☐ 1 cup spaghetti sauce

+ ½ c. sauce

☐ 2 eggs

☐ 1 tablespoon dried parsley

☐ ¼ teaspoon salt

☐ 2 cups shredded mozzarella cheese, divided

☐ ¼ teaspoon black pepper

☐ ½ cup grated Parmesan cheese



Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add lasagna and cook for 8 to 10 minutes or until al dente; drain.

In a medium bowl combine tofu, eggs, salt, pepper, nutmeg, milk, spaghetti sauce, parsley and 1 cup of mozzarella cheese. Spread a layer in the bottom of a 9x13 inch baking dish.

Layer lasagna noodles with the sauce mixture, ending with ^{$\frac{1}{2}$ c.} sauce. Sprinkle with remaining mozzarella and Parmesan cheese.

Bake in preheated oven for 25 to 35 minutes.

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