

Hearty Vegetable Lasagna



This hearty, vegetable lasagna is the only lasagna my husband will eat. We love it!!! Hope you all enjoy as much as we do.

Prep: 25 mins

Cook: 1 hr

Additional: 15 mins

Total: 1 hr 40 mins

Servings: 12

Yield: 12 servings



Ingredients

1 (16 ounce) package lasagna noodles

1 pound fresh mushrooms, sliced

¾ cup chopped green bell pepper

¾ cup chopped onion

3 cloves garlic, minced

2 tablespoons vegetable oil

2 (26 ounce) jars pasta sauce

1 teaspoon dried basil

1 (15 ounce) container part-skim ricotta cheese

4 cups shredded mozzarella cheese

2 eggs

½ cup grated Parmesan cheese

Directions

Step 1

Cook the lasagna noodles in a large pot of boiling water for 10 minutes, or until al dente. Rinse with cold water, and drain.

Step 2

In a large saucepan, cook and stir mushrooms, green peppers, onion, and garlic in oil. Stir in pasta sauce and basil; bring to a boil. Reduce heat, and simmer 15 minutes.

Step 3

Mix together ricotta, 2 cups mozzarella cheese, and eggs.

Step 4

Preheat oven to 350 degrees F (175 degrees C). Spread 1 cup tomato sauce into the bottom of a greased 9x13 inch baking dish. Layer 1/2 each, lasagna noodles, ricotta mix, sauce, and Parmesan cheese. Repeat layering, and top with remaining 2 cups mozzarella cheese.

Step 5

Bake, uncovered, for 40 minutes. Let stand 15 minutes before serving.

Nutrition Facts

Per Serving:

463 calories; protein 23.2g; carbohydrates 49.6g; fat 19.5g; cholesterol 76.9mg; sodium 843.2mg.