

# VEGGIE LASANGA

(option for adding sausage follows)

THE OLIVE AND THE GRAPE  
Recipe of the Month October 2007

1 package Rossi Pasta lasagna\* (Classic, Spinach Basil Garlic or Roasted Red Pepper)  
1 carton Ricotta Cheese (I use no-fat, a low fat version is also available)  
1 pkg mozzarella cheese, shredded (I again use no-fat, part skim is also available)  
1 red, orange, or yellow bell pepper, coarsely chopped  
½ package fresh spinach  
2 medium zucchinis, thinly sliced  
2 jars of your favorite The Olive and The Grape All Natural Pasta Sauce\* (I like Merlot Artichoke or Chianti Zucchini and Sun Dried Tomatoes)

In a Lasagna pan layer the ingredients, such as:

Lasagna – note, the Rossi Pasta Lasagna does NOT require parboiling, use it “raw”!

Ricotta

Mozzarella

Bell Peppers

Spinach

Zucchini

Sauce

Repeat Layers

End with the 3<sup>rd</sup> layer of lasagna “noodles”, topping with sauce and a little mozzarella cheese

To Bake: Pour ¾ cup of water into one of the corners. Cover with foil, making a dome, so that the foil does not touch the cheese, and makes an area for steam to develop. Bake at 350 for 50-60 minutes. Uncover. Bake an additional 10 minutes. Let sit 10 minutes before cutting and serving.

To Serve: Cut into squares. Serve with a “sauce boat” of the remaining pasta sauce and freshly grated cheese.

OPTIONS: You may add other vegetables, such as: artichokes, eggplant, hot peppers, sliced tomatoes. You may add tofu or meat. I suggest, for a “meat lasagna” using a low fat chicken sausage (one will be available here later this month.), cooking it, then slicing it and adding it to the layers.

For a more unique presentation, mix the varieties of lasagna noodles, alternating Classic, Spinach Basil Garlic and Roasted Red Pepper, .... The Italian flag colors!

\*Available at The Olive and The Grape, Mentor, OH

Remember, Rossi Pasta\* is the same pasta served at The Ritz Carleton!

*This is the entrée The Olive and The Grape plans to serve at The Taste of Little Italy 2008.*