

ZUCCHINI LASAGNA



INGREDIENTS

- 3 large zucchinis (or 5-6 medium to small zucchinis)
- 1 lb Italian sausage
- 2 TBSP olive oil
- 1 medium onion, diced
- 2 TBSP garlic, diced
- 1 can tomato sauce
- 1 can Italian style diced tomatoes
- 1 TSP basil
- 1 TSP Italian seasoning
- 15 oz ricotta cheese
- 1/2 cup Parmesan cheese
- 16 oz mozzarella cheese

COOK TIME

- 1.5 hours total

PROCEDURE

- 01** Preheat oven to 425 degrees.
- 02** Peel and slice zucchini into about 1/8" to 1/4" thick slices. Arrange the slices on a baking sheet. Brush lightly with olive oil. Bake for 12-14 minutes depending on the thickness of the slices.
- 03** While zucchini is baking, add olive oil to a large skillet. Add onion and garlic and let cook for 1-2 minutes.
- 04** Add sausage to the skillet and cook until brown and no longer pink in the middle. Drain any grease.
- 05** Add tomato sauce and diced tomatoes to the skillet. Bring to a simmer and let simmer while working on the cheese mixture.

continued



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06

CHEESE mixture: In a large bowl, mix ricotta, Parmesan, basil, Italian seasoning, and all but 1 cup of mozzarella cheese. Stir until combine thoroughly.

07

Preheat the oven to 375 degrees. Lightly grease a 9×13 casserole dish with olive oil or olive oil spray.

08

Spread a thin layer of the cheese mixture, about 1/2 cup on the bottom of the casserole. Add a layer of zucchini. Then add a layer of the meat mixture. Continuing layering cheese, zucchini, and meat until you run out. Add the reserve 1 cup of mozzarella to the top.

09

Cover loosely with foil. Bake for 30 minutes.
Remove foil and bake for 20 minutes uncovered.
Remove from oven and let cool slightly. Enjoy!