

## Vegetable Lasagna

### Ingredients

#### Vegetable Filling

	12 svg (9x12-inch pan)	25 svg Full Steam Pan
Lasagna Noodles	10 oz	20 oz
Olive Oil	2 T	4 T
Onion	1 med	2 med
Garlic	4 cloves	8 cloves
Red Bell Pepper, Diced	2 med	6 med
White Mushrooms, Chopped	24 oz	36 oz
Squash (yellow Or Zucchini)	4	8
Spinach	10 oz	20 oz
Diced Tomatoes	1 can (28 oz)	1/2 #10 can
Tomato Paste	6 oz	12 oz
Vegetable broth	1/2 c	1 c
Fresh Parsley, Chopped	1/4 c	1/2 c
Kosher Salt (more To Taste)	1/2 tsp	1 tsp
Freshly Ground Black Pepper	TT	TT
Red Pepper Flakes	1/2 tsp	1 tsp

#### Cheese Filling

Ricotta Cheese	30 oz	3.75 lb
Eggs	2 large	4 large
Cheese, parmesan	1/2 c	1 c
Kosher Salt	1/4 tsp	1/2 tsp
Freshly Ground Black Pepper	TT	TT
Cheese, Mozzarella	1 lb	2 lb
Butter, unsalted	4 oz	8 oz
Flour, gluten-free	0.5 c + 2 T	1.25 c
Milk Whole, room temp	1 qt	2 qt
Cheese, parmesan	0.5 c	1 c
Nutmeg, fresh	pinch	1/8 tsp
Salt	TT	TT
Pepper, white	TT	TT

### Preparation for 12 servings.

#### Bechamel Sauce

- In a 2 quart saucepan, melt the butter over medium heat.
- Add the flour and whisk until smooth, about 2 minutes.
- Always stirring, gradually add the milk and continue to whisk until the sauce is smooth and creamy.
- Simmer until it is thick enough to coat the back of a spoon, approximately 10 minutes.
- Remove from heat and stir in nutmeg, 1/2 cup Parmesan. Set aside.

### *Filling*

- Preheat oven to 350 degrees.
- Cook noodles according to package directions. Drain and lay flat on a sheet of aluminum foil.
- Heat olive oil in a large skillet over medium heat. Add onions and garlic and cook for a minute.
- Add diced red peppers and saute for another minute or so.
- Add squash and mushrooms and cook for a few minutes.
- Pour in wine, add salt, pepper, and red pepper flakes, and stir.
- Pour in tomatoes and tomato paste. Stir to combine and let simmer for 20 minutes or so.
- Stir in chopped parsley.
- In a separate bowl, combine ricotta, eggs, Parmesan cheese, salt, and pepper.

### *Assembly*

- To assemble, spread a little of the vegetable/tomato sauce in a lasagna pan.
- Layer four cooked noodles in the pan, slightly overlapping them if necessary.
- Spread 1/3 of the ricotta mixture on the noodles. Top the ricotta mixture with mozzarella slices.
- Spoon a little less than 1/3 of the veggie/sauce mixture over the mozzarella.
- Spread Bechamel sauce over veggie sauce.
- Repeat the layering two more times, ending with a large helping of vegetable sauce and Parmesan.
- Bake at 350 degrees, covered in foil, for 20 minutes.
- Remove foil and continue baking for 5 to 10 minutes.
- Remove from oven and allow to stand for 10 minutes before cutting into squares and serving.