

Gretchen's Vegetarian Lasagne:

1 pkg. lasagne noodles
1 8oz non-fat cottage cheese
1 large (16oz) part-skim Ricotta Cheese
2 pkgs. frozen chopped spinach, thoroughly thawed and drained
2 eggs
2 large eggplants peeled and chopped
1/4 cp chopped garlic
3 medium zucchini chopped
2 onions chopped
1 bottle Classico spaghetti sauce (any kind) - *sun-dried tomatoes?*
1 large can tomato paste
olive oil
black olives if desired

To make:

boil lasagne noodles per directions on box
grease a large lasagne pan with olive oil
set oven at 350 degrees

Next saute chopped garlic, and onions in a little olive oil until lightly cooked
add chopped eggplant a little at a time until cooked; add chopped zucchini until cooked.

To this mixture add 1 can tomato paste and the Classico sauce. This is your red sauce.

Then in a large bowl combine the ricotta cheese, eggs, cottage cheese and spinach.

also add parm

grate the cheeses separately and set aside.

cheddar, mozarella? parm

Begin by spreading a small amount of red sauce on the bottom of the lasagne pan just enough to cover it. Add a layer of cooked noodles. Spread a layer of red sauce on top and then a layer of the mixed grated cheeses on top of that. Then another layer of noodles.

On top of the noodles spread a generous amount of the spinach ricotta cheese mixture, and cover with a grated cheese layer. Then another layer of noodles. Then a final layer of red sauce covered with a grated cheese layer and black olives (sliced) to decorate.

Cook Lasagne 1 hour at 350 until you notice it is bubbling and the cheese on top has melted.