



Hearty Vegetable Lasagna



Prep
25 m

Cook
1 h

Ready In
1 h 40 m

Recipe By: Sue

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

Ingredients

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| 1 (16 ounce) package lasagna noodles | 2 (26 ounce) jars pasta sauce |
| 1 pound fresh mushrooms, sliced | 1 teaspoon dried basil |
| 3/4 cup chopped green bell pepper | 1 (15 ounce) container part-skim ricotta cheese |
| 3/4 cup chopped onion | 4 cups shredded mozzarella cheese |
| 3 cloves garlic, minced | 2 eggs |
| 2 tablespoons vegetable oil | 1/2 cup grated Parmesan cheese |

Directions

- 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.
- 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.
- 3 Mix together ricotta, 2 cups mozzarella cheese, and eggs.
- 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.
- 5 Bake, uncovered, for 40 minutes. Let stand 15 minutes before serving.