

Vegetable Lasagna



PREPARATION TIME
25 minutes



COOKING TIME
20 minutes



PERFECT PARTNER
breadsticks



Depending on the time of year, zucchini squash can be more expensive than yellow or crook-neck squash. Using yellow squash will save money and taste just as good in this dish.

SHOPPING LIST

- broccoli
- mushrooms
- tomatoes
- mozzarella
- Parmesan cheese
- lasagna noodles
- cottage cheese
- yogurt
- zucchini

ON HAND

- olive oil
- onion

INGREDIENTS

- 2 tablespoons olive oil
- 1 medium onion, chopped
- 1 cup chopped broccoli
- 1 zucchini, sliced
- 8 ounces fresh mushrooms, sliced
- 1 (14.5-ounce) can Italian-seasoned diced tomatoes
- 9 lasagna noodles
- 1 cup cottage cheese or ricotta cheese
- 1 cup plain yogurt
- 2 cups shredded mozzarella cheese
- 1/2 cup shredded Parmesan cheese

SERVES 6

COOKIN' *Xpress*

- Omit cooking the lasagna noodles in step 2 and save at least 10 minutes on preparation time. Try no-cook lasagna noodles instead.

Make Ahead

You can bake this dish up to a day ahead, then refrigerate. Add the Parmesan just before reheating.

◆ VARIATION

For a colorful presentation, alternate spinach lasagna noodles and plain lasagna noodles.

1 Heat oil in a large skillet over high heat; add onion and broccoli. Sauté for 2 minutes. Add zucchini and mushrooms; sauté for 1 minute. Add undrained tomatoes; stir. Simmer vegetables for 5 minutes.



2 Preheat oven to 350°F. Cook noodles according to package directions; drain. Combine cottage cheese and yogurt in a medium bowl. Grease a large baking dish.

3 Spread 1 cup vegetable mixture in prepared baking dish. Top with half of noodles, some cottage cheese mixture and some mozzarella. Spread half of remaining vegetable mixture over top.



4 Repeat layering, ending with vegetable mixture. Sprinkle Parmesan over top. Bake until cheese is bubbly, about 20 minutes. Let stand for 5 minutes before slicing.