

Cheesy Vegetarian Lasagna (for 8)

Recipe Cookbook: America's Favorite Food Associations

Prep Time: 30 minutes

Cooking Time: 40 minutes

INGREDIENTS:

1 TBS CRISCO® Crisco vegetable oil
1 large onion, chopped
1 clove garlic, minced
2 sticks celery, sliced
1 C shredded carrots
1 6 oz can button mushrooms, drained
2 28 oz cans tomatoes
1 10 oz can diced tomatoes with green chilies
1 6 oz can tomato paste
1 TBS fresh tarragon, chopped (or 1 tsp dried)
1/4 tsp pepper
1 egg, lightly beaten
2 C low-fat cottage cheese
1 C low fat mozzarella cheese, shredded
1 TBS dried chives
1 tsp mustard, dried
6 lasagna noodles, cooked/drained
3 hard-cooked eggs, sliced
1/4 C grated Parmesan cheese

DIRECTIONS:

Preheat oven to 400F. Heat oil, then sauté onions, garlic & celery about 10 minutes, or till soft. Add carrots, mushrooms, tomatoes & their juice, tomatoes with chilies, tomato paste, tarragon & pepper. Bring to boil, cover & simmer 15 minutes.

In bowl, mix together lightly beaten egg, cottage cheese, Mozzarella, dried chives & dried mustard. Set aside.

Spoon enough of tomato mixture into lightly greased 13x9" baking dish to cover bottom. Layer 1/2 the lasagna noodles, 1/2 cheese mixture, then top with sliced hard-cooked eggs & 1/2 of remaining tomato sauce. Repeat with remaining noodles & cheese. Top with remaining tomato sauce. Sprinkle with Parmesan. Cover pan with foil & bake 40 minutes at 400 F. Remove foil & bake 10 more minutes or till bubbling. Let stand 5 minutes before serving.