

Recipe: Zucchini Lasagna

Episode 22



Ingredients:

- * 1 ½ to 2 lbs dry ricotta cheese
- * 1 lb shredded provolone
- * 1 c grated romano
- * 2 zucchini
- * ¼ tsp granulated garlic
- * ¼ tsp basil
- * 1 dash salt & pepper
- * 2 eggs
- * 1 jar pasta sauce

Directions:

Slice zucchini into long pieces, like lasagna noodles. Mix ricotta, provolone, and romano cheeses well. Add garlic, basil, salt, and pepper. Add 2 eggs and mix well. Grease a casserole dish or coat with olive oil. Layer ingredients in the following order: pasta sauce, 4-5 strips of zucchini, crumble half the cheese, cover with sauce, 4-5 strips of zucchini, crumble half the cheese, cover with sauce, 4-5 strips of zucchini. Gently press the top layer of zucchini with your hands to make sure it's even. Top with sauce, sprinkle with more cheese if desired. Bake at 350°F for 35-40 minutes. Let sit 15 minutes before cutting.