

BUTTERNUT SQUASH LASAGNA WITH PUMPKIN PASTA SAUCE



INGREDIENTS:

- 1 PACKAGE OVEN READY LASAGNA OR 2 ZUCCHINI SLICED WITH A MANDOLIN
- 1/2 BUTTERNUT SQUASH, CUBED
- 1/2 PACKAGE FIRM TOFU, CUT INTO CUBES
- 1/2 YELLOW ONION, DICED
- 15 OZ RICOTTA CHEESE
- 1 CUP PARMESAN CHEESE
- 2 CUPS MOZZARELLA
- 2 AND 1/2 CUPS PUMPKIN PASTA SAUCE
- GARLIC SALT AND PEPPER TO TASTE

INSTRUCTIONS:

1. PREHEAT OVEN TO 425 DEGREES FAHRENHEIT.
2. IN A LARGE SKILLET SAUTEE YOUR SQUASH, TOFU AND ONIONS UNTIL THE ONIONS ARE SOFT.
3. ADD PUMPKIN PASTA SAUCE AND STIR.
4. BRING TO SIMMER AND SEASON WITH GARLIC, SALT, AND PEPPER TO TASTE.
5. MIX MOZZARELLA AND PARMESAN TOGETHER/
6. SPRAY A 9X9 GLASS BAKING DISH WITH OLIVE OIL.
7. SPREAD A SMALL AMOUNT OF SAUCE ON THE BOTTOM OF THE DISH.
8. START WITH A LAYER OF NOODLES, THEN A LAYER OF RICOTTA CHEESE, THEN A LAYER OF MEAT, THEN A LAYER OF MOZZARELLA MIXTURE.
9. REPEAT UNTIL YOU'VE USED UP ALL YOUR SQUASH AND SAUCE.
10. COVER WITH FOIL AND COOK 40 MINUTES.
11. REMOVE FOIL AND COOK ANOTHER TEN MINUTES.
12. FINISH WITH A LAYER OF NOODLES AND THEN A LAYER OF MOZZARELLA.