

VEGETABLE PATCH LASAGNA (Oldham Co. HS)

4 Tbs. vegetable oil

6 cloves garlic

1 ½ cup diced onion

*52 oz. low sodium canned
spaghetti sauce*

15 oz. reduced fat cottage cheese

*4 cups reduced fat mozzarella
cheese*

2 large eggs

¼ lbs. fresh kale, chopped

¼ lbs. fresh spinach, chopped

¾ lbs. green peppers, diced

4 oz. beef broth

1 lb. lasagna noodles, uncooked

*½ lbs. yellow squash, sliced into
ribbons*

½ lbs. zucchini, sliced into ribbons

½ cup grated Parmesan cheese

Preheat oven to 350° F. In a large pan stir in vegetable oil, garlic (minced), and onions. Cook until caramelized. Stir pasta sauce into pan. Reduce heat and simmer. Sauté kale and spinach until tender in separate pan. Spread 1¼ cup of tomato sauce into a greased baking pan. Add one layer or noodles and one cup of cheese mixture. Prepare layers as follows: zucchini/squash, sauce, cheese mixture, noodles, kale/spinach/green peppers, sauce, cheese mixture, noodles, sauce, and top with mozzarella cheese. Bake uncovered for 40 minutes.