

Vegetarian Lasagne

Lasagne noodles

2 pkgs of veggie ground

Large can tomato sauce

Mozzarella cheese grated

1 Onion diced

3 cups Cottage cheese

3 stalks of celery, diced

½ cup Parmesan cheese

2 cloves garlic

2 eggs –beaten

Mushrooms –sliced

Salt and pepper to taste

1. Soak noodles in hot water in shallow flat pan for 5 minutes
2. Sauté onions, celery, mushrooms and garlic in 3 tablespoons oil
3. Add ½ can tomato sauce and 2 packages of veggie ground to the frying pan of mushrooms, onions and celery – stir until combined. Turn off heat.
4. In a medium bowl combine cottage cheese, parmesan cheese and egg. 2ml of salt and pepper

Assemble

5. Line 9x13 pans with parchment paper
 6. Spread ½ cup of reserved tomato sauce on bottom of each pan
 7. Layer soaked noodles overtop of sauce
 8. Veggie mix
 9. Noodles
 10. Sauce
 11. Cheese
 12. Noodles
 13. Veggie mix
 14. Noodles
 15. Sauce
 16. Mozzarella Cheese
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17. Bake in a 350 degree oven until cheese is bubbly and golden brown. (35-45 minutes)