



## Lasagna

### Ingredients

#### *For sauce:*

2 tablespoons extra virgin olive oil  
½ medium onion, cut in small dice  
1 clove garlic, minced  
40-50 ounces pureed tomatoes (this will probably be 2 cans or packages, but it depends on the brand)  
1 carrot, peeled and cut into very thin strips  
overflowing handful of fresh basil leaves, rinsed and roughly chopped  
salt  
pepper

#### *For vegetables:*

Extra virgin olive oil, total of about 4 tablespoons  
1 medium eggplant, sliced thin (about 1/8 inch), either long-ways or into rounds  
2 medium zucchini, sliced into thin rounds (about 1/8 inch)  
½-1 bunch swiss chard, washed, stems removed, and roughly chopped  
salt  
pepper

#### *Other ingredients for assembly:*

1 lb. (1 package) instant no-boil lasagna  
½ pound mozzarella, cut into small cubes  
¼ pound freshly grated real parmigian cheese  
½ pound ricotta

### Procedure

#### *First, prepare the sauce:*

In a medium-sized pot, heat the olive oil over medium heat. Add onions and cook for five minutes, stirring frequently. Add garlic, and then immediately add pureed tomatoes, carrots, half of the basil and a good pinch of salt. Reduce heat, cover with a lid and simmer for twenty minutes. Taste, adjusting seasonings—add pepper, fix salt and add the rest of the basil. Turn off heat and set aside.

#### *While the sauce is cooking, prepare the vegetables:*

1. Preheat oven to 350 degrees. Arrange eggplant slices in one layer on one sheet pan and zucchini slices on another pan (if you can't get them all in one layer, some overlapping is OK). Drizzle 2 tablespoons olive oil over *each* pan, and sprinkle generously with salt and pepper. Place trays in oven and cook for about 15-20 minutes, until the vegetables have wilted and browned a bit. Set aside.
2. Bring a pot of well-salted water up to a boil. Add swiss chard and cook for about five minutes. Drain well and set aside.

#### *Assembly:*

Assembling lasagna is very easy, just a simple layering process. Use a baking tray that has dimensions of roughly 10 inches X 13 inches and 3 inches deep.

1. Spread a very thin layer of sauce over the pan.
2. Put one layer of pasta.

3. Cover pasta generously with one third of the sauce—it might seem like a lot, but the pasta will suck up a lot.
4. Layer one third of eggplant, zucchini, chard and three cheeses.
5. Repeat this process—pasta, sauce, veggies, cheese—two more times so that on the top, exposed layer, you see an even layer of sauce, veggies and cheese. If you find you have more ingredients left, create another layer or make a smaller lasagna in another pan.

*Bake:* Cover with aluminum foil and bake at 350 degrees for about 45 minutes. For best results, let sit for 15 minutes before cutting and serving.