



Recipe Details

Recipe Name - Lasagna

Recipe Steps -

Ingredients

- 1 Recipe “Ricotta Cheese” – See Nut Free Ricotta Cheese Recipe or Ricotta Cheese Recipe
- 1 Recipe Homemade pasta dough to make the noodles
- 15 basil leaves
- 2 zucchini, sliced thin
- 4 bulbs of garlic, roasted
- 2 shallots and 2 onions, roasted
- 4 vine ripe tomatoes
- Homemade red gravy – See Homemade Red Italian Gravy Recipe (or used your favorite pasta sauce)

Instructions

1. In an 8X8 baking dish, layer the lasagna with 1 layer of red gravy
2. Then add a fresh layer of homemade pasta, homemade “ricotta,” 1 layer of zucchini, roast onion (both Vidalia and shallots [or onion of your choice), roast garlic, tomato, and finally one layer of fresh basil.
3. Repeat these steps (1 and 2) until you have three layers.
4. Cover with parchment paper and then foil.
5. Bake at 350 degrees for 60 minutes.
6. Enjoy!

