

## Roasted Vegetable Lasagna

(The amounts are approximate – I didn't use a recipe. Also, you can use any vegetables you like – I'm giving you what I used.)

1 Box Trader Joe's Lasagna pasta (or any lasagna that doesn't need to be pre-cooked)

1 large Red Pepper

2 Italian eggplants (smaller than regular eggplant)

2 or 3 zucchini

1 package Cremini mushrooms

½ Hubbard Squash

1 can (large – 30oz?) Trader Joe's Marinara Sauce

1 can (large) diced Tomatoes

1 large container Ricotta cheese

1 small container crumbled Feta

2 eggs

1 jar pesto sauce

1 ½ packages grated Mozzarella

Grated Parmesan/Romano

Heat oven to 450. Line two baking sheets with foil. Slice the red pepper in half, core and remove seeds, and lay cut side down on foil. Slice eggplant and zucchini lengthwise. Slice mushrooms. Peel and slice Hubbard squash. Toss vegetables in olive oil – you want a very light coating – and spread on baking sheets. Roast for 30 minutes (watching as you will want to remove if they start to get dry and browned). Remove from oven and immediately seal the red pepper in foil for several minutes as this will steam it and make the peel slip off easily. Once the peel is off, tear the red pepper into strips.

Turn oven down to 350.

Mix the Marinara with the diced tomatoes and the juice from the can.

Mix the Ricotta and Feta with the eggs and pesto – add the pesto gradually to taste – the cheese should be barely tinted with green.

Spread a light covering of the tomato mixture in the bottom of a 9 x 12 baking pan. Cover with a layer of the dry pasta. Cover with about ½ of the cheese mixture and pat down to even out. Cover with a layer of ½ of the vegetables. Cover vegetables with a light layer of mozzarella. Add another layer of tomato mixture, pasta, Ricotta mixture, vegetables, and mozzarella. Cover this with a layer of pasta. Cover pasta entirely with tomato mixture, a light layer of mozzarella, and grated parmesan.

Bake at 350 for @ 45 minutes – check for doneness after ½ hour.

Allow to sit for a few minutes after removing it from the oven.