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# Meatless Cheesy Lasagna

*6 portions*

2 cups peeled and diced pumpkin or zucchini  
1 eggplant, sliced into 1/2 inch rounds  
5 tomatoes  
1 pint ricotta cheese  
2/3 cup pesto  
2 eggs, beaten  
Salt and pepper to taste  
1 -15oz can tomato sauce  
9 lasagna noodles (no boil to skip a step!)  
1 1/3 cup shredded mozzarella cheese  
1 cup grated Parmesan cheese

- ➊ Preheat oven to 350°.
- ➋ If using traditional lasagna noodles prepare as box instructs.
- ➌ Place pumpkin or zucchini on a baking sheet and roast in the preheated oven until browned and tender, about 30 minutes.
- ➍ Grill eggplant on a charcoal grill or fry in a skillet until charred and tender, turning once, about 10-15 minutes.
- ➎ Halve tomatoes and place on baking sheet in oven for the last 15 mins of the pumpkin/zucchini time, cook until tender and wrinkly.
- ➏ In a medium bowl, stir together ricotta, pesto, eggs, salt and pepper until well mixed.
- ➐ Fold roasted pumpkin/zucchini into ricotta mixture.
- ➑ Spoon half the tomato sauce into a 9×13 baking dish.
- ➒ Lay a layer of noodles across the bottom.
- ➓ Arrange a layer of eggplant slices over pasta and top with half of the ricotta mixture.
- ➔ Cover with another layer of noodles.
- ➕ Arrange tomatoes on top of noodles.
- ➖ Cover with remaining ricotta mixture.
- ➗ Sprinkle with half the mozzarella cheese.
- ➘ Add another layer of lasagna noodles.
- ➙ Pour remaining tomato sauce over the noodles.
- ➚ Cover with remaining mozzarella cheese and Parmesan cheese.
- ➛ Bake for 30-40 minutes, until golden brown and bubbly.