

Vegetarian Lasagna



1	red onion, peeled, in ½" (1.25 cm) slices
4	Roma tomatoes, halved
2	Portabella mushrooms, bias sliced in 3
3	medium zucchini, in ¼" (.6 cm) strips
2	whole eggplants, in ¼" (.6 cm) strips
2	EACH red and green peppers, cored, in 2" (5 cm) strips
4 Tbsp (50 ml)	extra virgin olive oil
	Salt and pepper to taste
8 cups (2 L)	tomato sauce (store bought or homemade *recipe follows)
1 cup (250 ml)	whipping cream
4 Tbsp (50 ml)	butter
8 oz (250 g)	Monterey Jack cheese , shredded
8 oz (250 g)	Mozzarella cheese , shredded
8 oz (250 g)	Ricotta cheese
16	lasagna noodles, cooked according to package directions
	<u>OR</u> homemade lasagna sheets **recipe follows

Toss prepared vegetables with olive oil, salt and pepper. Place on a sheet pan and roast at 375°F/190°C for 15 minutes. Allow to cool slightly. Reduce oven temperature to 350°F/180°C.

Butter a 9x13" (3L) baking dish. Pour in whipping cream to coat the bottom of the pan. Place one layer of pasta on top of the cream. Top with ¼ of tomato sauce, 1/3 of roasted vegetables and 1/3 of ricotta. Sprinkle with ¼ of the Monterey Jack and ¼ of Mozzarella cheese. Top with another layer of pasta. Repeat sauce, vegetables and cheeses for 2 more layers. Top the final layer with the remaining tomato sauce and shredded cheeses.

Cover with parchment paper and foil. Bake at 350° for 30 minutes. Remove parchment paper and foil; continue baking until cheese is browned, about 20 minutes. Remove from oven; let stand 15 minutes before cutting.

See next page for tomato sauce and lasagna sheet recipes...

***Tomato Sauce:**

3 Tbsp (45 ml) olive oil
1 large white onion, coarsely chopped
3 cloves garlic, finely chopped
½ tsp (2 ml) dried oregano
2 cans (28 oz/798 ml) crushed tomatoes
Salt and freshly ground pepper
3 Tbsp (45 ml) chopped fresh parsley
3 Tbsp (45 ml) chopped fresh basil

In a small saucepan over medium-high heat, sauté onions in oil until soft (3 minutes). Add garlic and oregano; cook 2 minutes more. Add tomatoes; bring to a boil. Season with salt and pepper. Reduce heat to medium; simmer until sauce is thickened, about 25 minutes. Stir in parsley and basil. Remove from heat; cool to room temperature.

****Pasta Dough:**

4 cups all purpose flour
1 tsp (5 ml) salt
2 eggs
7 egg yolks
1 Tbsp (15 ml) **sour cream**
1 ½ Tbsp (20 ml) extra virgin olive oil

Combine flour and salt in a food processor bowl; process to mix well. With machine running, add eggs, egg yolks, sour cream and olive oil through feed tube. Process until mixture resembles wet cornmeal, about 2 minutes. Take a handful of dough and form into a firm ball. Using a pasta machine, roll out into long thin sheets, #7 or 8. Repeat with remaining dough

Recipes courtesy of Casinos of Winnipeg

