

Vegetarian Lasagna



Ingredients

- 1 pkg whole wheat lasagna noodles
- 3 cups shredded mozzarella cheese
- 1 15 oz tub light ricotta cheese
- 1 cup sliced mushrooms
- Handful of baby spinach
- 1 diced red bell pepper (or half red and half orange)
- 2 - 24 oz jars low sodium marinara sauce

Directions

Preheat oven to 350 degrees.

Spray a 9 x 13 inch pan with non-stick spray.

Spread marinara sauce over bottom of pan. Then place dry noodles, ricotta, peppers, mushrooms, baby spinach, mozzarella cheese.

Then place another layer of noodles, followed by sauce, ricotta, mozzarella, peppers, spinach.

Place a third layer of noodles followed by sauce, ricotta, mozzarella.

Place a final layer of noodles followed by sauce and mozzarella cheese.

Spray tinfoil with non-stick spray. Place the tinfoil over the pan and bake for 45 minutes. Remove foil and cook for an additional 15 minutes.

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