

Idiot's Kitchen Recipe – Roasted Vegetable & Goat Cheese Lasagna

Recipe from www.idiotskitchen.com



Ingredients:

2 medium onions, sliced
1 large red bell pepper, sliced
1 medium eggplant, cubed
2 medium zucchini, quartered & cubed
8 ounces mushrooms, quartered
1 pint cherry tomatoes, rinsed & stems removed
¼ cup olive oil
2 Tablespoons Italian seasoning blend OR 1 T each dried basil & dried oregano
1 (8 oz) container ricotta cheese (part skim or light is okay)
4 oz. goat cheese, softened
1 egg
½ cup fresh parsley, chopped
4-6 oz. fresh baby spinach
1 package (12 pieces) no bake, oven ready lasagna noodles
1 jar (24 oz) good marinara sauce – Newman's Own Cabernet Marinara recommended
2 cups shredded mozzarella cheese
Salt & Pepper

Preheat the oven to 400 degrees.

Set the goat cheese out to soften. Prepare 2 large baking sheets by covering with foil.

Roughly chop 2 medium onions, 1 red bell pepper, 1 medium eggplant, and 2 medium zucchini so that the pieces are all similar in size for even cooking. Rinse and quarter 8 ounces of mushrooms (or cut in half if they are small). Rinse 1 pint of cherry tomatoes and remove the stems. Put all the vegetables (except the spinach) in a large bowl. Add ¼ cup of olive oil, 2 Tablespoons of Italian blend seasoning, salt & pepper (1 t. each or to taste), and toss to coat.

Spread the vegetables out on the foil lined baking sheets so that they are not overly crowded. Roast in a 400 degree oven for 20-25 minutes or until wilted, soft, and slightly golden brown on the edges. Rotate the baking sheets in the oven halfway through for more even cooking.

Once the vegetables come out of the oven, reduce the oven temperature to 350 degrees.

In a medium bowl, combine 1 (8 oz) container of ricotta cheese, 4 oz. of softened goat cheese, 1 egg, and ½ cup chopped fresh flat leaf parsley. Stir thoroughly to combine.

To build the lasagna, spread a thin layer of marinara sauce in the bottom of a baking dish (9x13) or lasagna pan. Add a 3 lasagna noodles to the bottom of the pan and top them with half of the roasted vegetables. Add a bit more sauce to the top of the vegetables taking care to reserve at least half of the sauce for the top of the lasagna.

Add another layer of noodles and top them with half of the ricotta cheese mixture. Press 4-6 ounces (use all 6 oz. if your pan is big enough) of fresh baby spinach on top of the cheese. Top the spinach with the third layer of noodles using slight pressure to fit it into the pan.

Add the remaining roasted vegetables and top them with the final 3 pieces of pasta. Spread the remaining ricotta cheese on top of the noodles and pour the rest of the marinara sauce on so that all of the pasta is completely covered. Top the lasagna with 2 cups of grated mozzarella cheese.

Cover the lasagna with foil and bake at 350 degrees for 30 minutes. Remove the foil and continue to bake for 20-30 minutes more or until golden brown and bubbly. Allow the baked lasagna to rest 10 minutes to set up for easier serving.

Serves 6-8 people.

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