

VEGETABLE LASAGNA



HOW DO YOU MAKE VEGETABLE LASAGNA?

Cover the bottom with your favorite store bought sauce, then layer on the raw lasagna noodles.

Then cover with the ricotta/spinach mix.



Top with those fresh veggies and a touch of my Parmesan.



Then more noodles and lots of sauce to cover the top, plus more of that Parmesan



Once you bake it, the top comes out with those perfectly cooked edges.

SUPER EASY HEALTHY VEGAN VEGETABLE LASAGNA

This easy vegetable lasagna is not only vegan and healthy, but it's made with regular noodles that don't need to be boiled! So simple and quick to build!

INGREDIENTS

- 1 box 15 lasagna noodles , gluten-free if needed
- 7 cups your favourite jarred marinara , can use homemade too
- 1 ½ cups [cashew ricotta](#)
- 2 cups fresh spinach , measure packed
- 4 cups mixed chopped veggies , use fresh
- 1 cup [Grateable Vegan Parmesan Cheese](#)

INSTRUCTIONS

1. Preheat oven to 375 F/ 190 C.
2. Mix the ricotta and spinach in a bowl, set aside.
3. Cover the bottom of a 9 x 12 baking pan with 2 cups sauce.
4. Add 5 raw lasagna noodles.
5. Top with ricotta spinach mixture.
6. Add 5 more raw lasagna noodles.
7. Top with 2 cups sauce.
8. Add 4 cups fresh chopped veggies.
9. Sprinkle on 1/2 cup Parmesan.
10. Add 5 more raw lasagna noodles.
11. Top with 3 cups sauce, making sure to cover the noodles completely.
12. Finally, add 1/2 cup Parmesan on top.
13. Cover with foil and bake for 45 minutes. Check periodically to make sure top noodles aren't popping up. If they are, simply use your spatula to push them back down into the liquid.

14. Take off the foil and bake 15 more minutes. You may need more time depending on what noodles you use. Let cool before cutting.