

## **Recipe Details**

Recipe Name - Lasagna

Recipe Steps -

## Ingredients

- 1 Recipe "Ricotta Cheese" See Nut Free Ricotta Cheese Recipe or Ricotta Cheese Recipe
- 1 Recipe Homemade pasta dough to make the noodles
- 15 basil leaves
- 2 zucchini, sliced thin
- 4 bulbs of garlic, roasted
- 2 shallots and 2 onions, roasted
- 4 vine ripe tomatoes
- Homemade red gravy See Homemade Red Italian Gravy Recipe (or used your favorite pasta sauce)

## Instructions

- 1. In an 8X8 baking dish, layer the lasagna with 1 layer of red gravy
- 2. Then add a fresh layer of homemade pasta, homemade "ricotta," 1 layer of zucchini, roast onion (both Vidalia and shallots [or onion of your choice), roast garlic, tomato, and finally one layer of fresh basil.
- 3. Repeat these steps (1 and 2) until you have three layers.
- 4. Cover with parchment paper and then foil.
- 5. Bake at 350 degrees for 60 minutes.
- 6. Enjoy!



