
Roasted Vegetable Lasagna

SELF MARCH 2001

Yield: Makes 12 servings

Ingredients

- 1 lb plum tomatoes, cut in 1/4-inch slices
- 1 lb zucchini, cut in 1/4-inch slices
- 1 lb yellow squash, cut in 1/4-inch slices
- 2 red bell peppers, cut in 1-inch strips
- 2 green bell peppers, cut in 1-inch strips
- 1/2 lb mushroom caps, cut in 1/4-inch slices
- 1 tsp salt

Preparation

Preheat oven to 475°F. Toss plum tomatoes, zucchini, squash, peppers, mushrooms, salt, and oil in a bowl.

Coat a baking sheet with cooking spray and place vegetables on it; roast 30 minutes. In a bowl, mix egg white, ricotta, pesto, and Parmesan. Coat a 9" x 12" baking pan with cooking spray. Spread 1 can tomatoes on the bottom. Top with 3 noodles. Spoon 1 1/4 cups ricotta mix over noodles, then a layer of 3 cups vegetables, then 1/2 cup mozzarella. Repeat this layer, starting with tomatoes. Add final can tomatoes, three noodles, remaining ricotta mix and vegetables. Top lasagna with last 3 noodles and 1 cup mozzarella. Cover with foil. Bake 30 minutes.

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- sp olive oil
 - Vegetable-oil cooking spray
 - 1 egg white, lightly beaten
 - 2 containers (15 oz each) "lite" ricotta
 - 2 tbsp bottled pesto sauce
 - 1/3cup grated Parmesan
 - 3 cans (14 1/2 oz each) diced tomatoes with garlic and onion
 - 12 oven-ready lasagna noodles (1 package)
 - 2 cups shredded lowfat mozzarella