



## Vegetarian Lasagna-Home Made with Fresh Herbs

Lasagna is one of the most delicious and easiest to make Italian food. One tray is a meal for many. Serve with salad, garlic bread and your favorite beverage...fast and easy!

This recipe calls for one Patty Pan squash. In case you are wondering what that is, it is a tender summer squash, like zucchini or yellow squash. You'll notice in the video that it is shaped like a scalloped flying saucer, which makes it a bit of a novelty. It cooks much like any other summer squash. If you are a spinach lover, this would be a great substitution.

### Ingredients:

#### Sauce:

2 chopped shallots  
4 chopped cloves garlic  
26 oz. marinara sauce  
14 oz. diced tomatoes

1/2 teaspoon salt  
1/2 teaspoon red pepper  
Fresh thyme  
Fresh basil  
Fresh parsley

#### Filling:

9 lasagna noodles (make 1 or 2 extra in case a few get damaged in the cooking process)  
2 cups mozzarella cheese  
14 oz. ricotta cheese  
16 oz. cottage cheese  
1/2 cup parmesan cheese  
1 round yellow "Patty Pan" squash sliced  
2 medium tomatoes sliced

**Preparation steps:**

Sautee garlic and shallot in olive oil

Add marinara and chopped tomatoes

Heat on low for 30 minutes, add herbs then set aside to cool

Mix ricotta and cottage cheese and dust with dry Italian herbs

Boil noodles for 10 minutes, remove and rinse in cool water

Layer 3 times:

Noodles

Ricotta and cotta cheese mixture

Sauce

Tomato and squash slices

Mozzarella Cheese

Parmesan Cheese

Bake for 45 minutes in 325 degree oven covered for 20 minutes and 25 minutes uncovered

Garnish with dried herbs and real parmesan

**Bonus Items**

If you want to watch the video again, click [here](#).