



Tofu Vegetable Lasagna

Ingredients:

- 1/2 to 1-pound lasagna noodles
- 2 pkgs frozen chopped spinach thawed and drained (need to squeeze out water)
- 2 zucchini-slice thin and sauté in a little water or vegetable broth.
- 2 yellow squash-slice thin and sauté in a little water or vegetable broth.
- 4-6 cups dairy free (vegan) pasta sauce of your choice
- Gardein Vegan Ground Crumbles or Vegan Field Roast Italian sausage crumbled (optional)
- Non-Dairy Mozzarella Cheese (optional) You can decorate the top with dollops of tofu ricotta cheese if doing that I would double the ricotta cheese recipe. I also use shredded nondairy mozzarella in between layers of noodles. I like *Follow Your Heart* brand.

Tofu Ricotta Cheese:

- 1 pkg (16 ounces) **firm** tofu (not silken) Drained/Pressed – TofuXpress works great!
- 1 tbs. Granulated sugar (optional) can use agave or other natural sugar
- 1/2 cup soy milk or almond milk
- 1/2 tsp garlic powder or 2 peeled garlic cloves
- 2 tbs. Juice 1/2 lemon about 2 tbs.
- 1 tsp salt or to taste
- 20-30 fresh basil leaves

Directions:

1. Preheat oven 350 degrees
2. Cook lasagna noodles according to package directions or use No Boil lasagna noodles. Set aside.
3. Squeeze as much water from spinach as possible and set aside (I have also used fresh spinach and wilt with the zucchini and yellow squash)
4. Slice your zucchini and yellow squash (if using) and set aside
5. Place all tofu ricotta cheese ingredients into food processor (**except for fresh basil**) and process until smooth but still have some body. Add fresh basil and Pulse into mixture.
6. Cover bottom of 9×13 casserole dish (or smaller depending on how much you are making) add a thin layer of tomato sauce to the bottom of dish then a layer of noodles, followed by tofu ricotta cheese and followed by spinach and squash slices. Repeat until pan is full but finish with remaining noodles covered by remaining tomato sauce. Shredded vegan mozzarella cheese or top with small dollops of more ricotta cheese.
7. Bake in a covered dish 40-45 minutes. Uncover, add cheese and brown on top about 5 minutes.