

Today's episode of
Made at Home

Freezer Friendly

Vegetarian Lasagna

VEGETABLE LASAGNA

1 large Egg	3 Cloves Garlic
15 Ounces Part-Skim Ricotta Cheese	1 tbps Italian Seasoning
1 Package Baby Spinach	1 tsp Onion Powder
6 - 8 Ounces Portobello Mushroom	1/2 Salt
1 Small Zucchini	1/8 tsp Crushed Red Pepper
28 Ounces Diced Tomatoes	
28 Ounce Crushed Tomatoes	8 - 10 Whole Grain Lasagna Noodles
	1 1/2 Cup Shredded Mozzarella

DIRECTIONS:

- Combine egg, ricotta, spinach, mushrooms and zucchini in a large bowl.
- Combine crushed and diced tomatoes and their juice, garlic, Italian seasoning, onion powder, salt, and crushed red pepper (if using) in a medium bowl.
- Generously coat a 6-quart or larger slow cooker with cooking spray. Spread 1½ cups of the tomato mixture in the slow cooker. Arrange noodles over the sauce, overlapping them slightly and breaking into pieces to cover as much of the sauce as possible. Spread half of the ricotta-vegetable mixture over the noodles and firmly pat down, then spoon on 1½ cups sauce and sprinkle with 1/2 cup mozzarella.
- Repeat the layering one more time, starting with noodles. Top with a third layer of noodles. Evenly spread the remaining tomato sauce over the noodles.
- Set aside the remaining 1/2 cup mozzarella in the refrigerator.
- Put the lid on the slow cooker and cook on High for 3 hours or on Low for 5 hours. Turn off the slow cooker, sprinkle the reserved ½ cup of mozzarella on the lasagna, cover and let stand for 10 minutes to melt the cheese.