

Summer Vegetable Lasagna

Fruitful | July/August 2005



- 2 LB. EGGPLANT, PEELED AND SLICED 1/2 INCH THICK, AND/OR ZUCCHINI, SLICED LENGTHWISE 1/2 INCH THICK
- 3 TBSP. OLIVE OIL
- SALT AND FRESHLY GROUND BLACK PEPPER
- 1 LB. CRIMINI MUSHROOMS, SLICED (6 CUPS)
- 1 LARGE SWEET ONION, THINLY SLICED
- 1/2 CUP PITTED KALAMATA OLIVES, QUARTERED
- 1/4 CUP SNIPPED FRESH BASIL
- 1/4 CUP SNIPPED FRESH OREGANO AND/OR BASIL
- 8 OZ. MOZZARELLA CHEESE OR FONTINA CHEESE, SHREDDED
- 6 OZ. FRESHLY GRATED PARMIGIANO-REGGIANO CHEESE OR PARMESAN
- 1 26-OZ. JAR ROASTED GARLIC PASTA SAUCE
- 9 LASAGNA NOODLES, COOKED AND DRAINED

Line two 15×10×1-inch baking pans with parchment paper; brush with oil. Place a single layer of eggplant and/or zucchini in the pans; brush with 2 tablespoons olive oil and sprinkle lightly with salt and pepper. Roast, uncovered, in a 425° oven about 30 minutes until vegetables are tender, turning once. Cool slightly on wire racks. Reduce oven temperature to 400°.

In a very large skillet, cook mushrooms and onion in 1 tablespoon of the olive oil until tender and liquid has evaporated. Season with salt and pepper. Stir in olives; set aside.

Spread 1/2 cup of the sauce in a 3-quart rectangular baking dish. Add 3 lasagna noodles, a third of the remaining sauce (3/4 cup), half of the eggplant and/or zucchini, half of the mushroom mixture, half of the snipped herbs, and a third of both cheeses. Repeat layers once, starting with lasagna noodles. Top with remaining noodles, sauce, and cheeses. Cover pan with greased foil. Bake 15 minutes. Uncover; bake 20 minutes more or until heated through. Sprinkle with additional herbs, if desired. Cool on wire rack 15 minutes before serving. Makes 9 to 12 servings.