

veggie lasagna

1. Preheat oven to 350
2. Place the garlic in the food processor and get that started.
3. Add broccoli, spinach, mushrooms and goat cheese (you may have to do it in batches)
4. place all the minced food in a large bowl and stir in well the red bell pepper, herbs, salt & pepper.
5. Take a small casserole dish and spread a thin layer of the sauce. Cover the bottom with lasagna noodles.
6. Spoon and spread the veggie mixture on the noodles.
7. Layer red sauce over the veggies, then noodles, veggies, sauce...
8. Finish with a thin layer of sauce and a tiny bit of parmesan on top.
9. Cover with foil and bake for about 30-40 minutes.

Enjoy!