

# Veggie-Packed Lasagna (Grain Free)

Source: [www.simplesaverwife.com](http://www.simplesaverwife.com)

Prep	Cook	Total
15 min	1 hr 10 min	1 hr 25 min

Serving: 8

Veggie-Packed Lasagna is a classic lasagna recipe turned grain-free by using shredded vegetables in place of the pasta. It's a surefire way to sneak vegetables into both kids and adults! (It's also a great option to make ahead and freeze.)

## Ingredients

- 4 **eggs** *divided*
- 2 medium **zucchini** *shredded (about 3 1/2 cups)*
- 1 large **carrot** *shredded (about 1 cup)*
- 4 cups **shredded mozzarella cheese** *divided*
- 1 (15 oz) container **Ricotta cheese**
- $\frac{1}{2}$  cup **Parmesan cheese** *freshly grated*
- $\frac{1}{4}$  cup **fresh basil** *chopped (or 1 Tbsp dried)*
- 2 cloves **garlic** *minced*
- $\frac{1}{4}$  tsp **black pepper**
- 1 (24 oz) jar **pasta sauce** *or 3 cups homemade sauce*
- 1-2 cups **fresh spinach (or frozen spinach)** *squeezed and drained*

## Directions

1. Preheat the oven to 325 F.
2. In a medium bowl, beat 2 eggs. Add shredded zucchini and carrots, and 2 cups mozzarella cheese. Stir well until combined. Set aside.
3. In a separate large bowl, beat the remaining 2 eggs. Add 1 cup mozzarella cheese, the Ricotta and Parmesan cheeses, basil, garlic, and pepper. Stir to combine.
4. Spread  $\frac{1}{2}$  cup sauce on the bottom of a 9x13 baking dish. Layer half of the zucchini mixture, then half of the Ricotta mixture, followed by half of the sauce. Add a layer of spinach and then repeat the first three layers again: zucchini mixture, Ricotta mixture, sauce. (If you're making ahead, cover the dish tightly with foil and refrigerate or freeze at this point.)
5. Cover loosely with foil and bake 1 hour, until the middle of the lasagna is firm (not jiggly). Remove foil and sprinkle remaining 1 cup mozzarella cheese over the top. Bake an additional 10 minutes. Allow to cool for 10 minutes before serving (this helps it to set up.)
6. NOTES: 2 cups plain or Greek yogurt may be substituted for the Ricotta cheese, although it may cause the lasagna to be less firm; be sure to allow the lasagna time to cool and set up before serving. The spinach layer is optional (but I recommend it, since the spinach almost completely disappears!). Shredded carrots may be omitted if desired (the lasagna will still stay intact).

