

Zucchini Lasagna

written by The Recipe Exchange | March 3, 2022

Ingredients

1 lb 93% lean beef
3 cloves garlic
1/2 onion
1 tsp olive oil
salt and pepper
28 oz can crushed tomatoes
2 tbsp chopped fresh basil
3 medium zucchini, sliced 1/8" thick
15 oz part-skim ricotta
16 oz part-skin mozzarella cheese
1/4 cup Parmigiana
1 large egg

Directions

In a medium sauce pan, brown meat and season with salt. When cooked drain in colander to remove any fat. Add olive oil to the pan and saute garlic and onions about 2 minutes. Return the meat to the pan, add tomatoes, basil, salt and pepper. Simmer on low for at least 30-40minutes, covered. Do not add extra water, the sauce should be thick.

Preheat oven to 350°.

In a medium bowl mix ricotta cheese, Parmesan cheese and egg. Stir well.

In a 9x12 casserole spread some sauce on the bottom and layer the zucchini to cover. Then place some of the ricotta cheese mixture, then top with the mozzarella cheese and repeat the process until all your ingredients are used up. Top with sauce and mozzarella and cover with foil.

Bake 45 minutes covered at 375°, then uncovered 15 minutes. Let stand about 5 – 10 minutes before serving