

# Vegetarian Lasagna

## things you need

9

lasagna noodles (preferably whole grain)

2 cans

tomato sauce

1 can

lentils, drained and rinsed

1 can

black beans, drained and rinsed

1 can

mushrooms, drained

1

medium onions

1

celery stock, chopped

1 tsp

dried oregano

1 tsp

dried basil

1 tbsp

Parmesan cheese

½ cup

mozzarella cheese, grated

1 package

frozen spinach, thawed and drained

1 cup

cottage cheese

## here's how

1. Preheat oven to 350°F. In a 9x13 inch baking dish, place half of noodles.
2. In a skillet, sauté onion and celery until soft.
3. Combine tomato sauce, lentils, beans, mushrooms, onion, celery, oregano and basil in a large bowl.
4. Beat 2 eggs and mix with cottage cheese in a small bowl.

5. Pour one half of the tomato/lentil mixture over noodles in the baking dish.
6. Spread cottage cheese/egg mixture over lentil mixture.
7. Spread frozen spinach over cheese/egg mixture.
8. Place a layer of noodles on top.
9. Spread remaining tomato/lentil mixture on top of that and then sprinkle parmesan and mozzarella cheese on top.
10. Cover baking dish with aluminum foil. Bake for 1 hour or until noodles are tender.