Veggie Lasagna

Ingredients:

- 15 oz Ricotta cheese
- ½ cup Parmesan cheese
- 1 egg
- 1 Tbsp Italian herbs to taste
- Salt and pepper
- 2 cups Veggies (zucchini, yellow squash, broccoli, spinach)
- 25 oz jar Spaghetti sauce
- 1 box Pasta noodles
- 2 cups mozzarella

Directions:

Mix ricotta, parmesan, egg, Italian herbs and salt/pepper in bowl. Set aside.
In blender, pulse veggies.
In crock pot, pour ½ of the spaghetti sauce in bottom of crock pot. Layer uncooked noodles on top, break if needed.
Pour ½ of ricotta mixture on top smoothing out over the noodles. Add layer of veggie mixture. Add 1 cup mozzarella cheese.
Repeat layers. Noodles, Ricotta, Veggies, remaining sauce, remaining mozzarella.
Cook on low for 4 hours. Serve with garlic bread and enjoy.

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