

Vegetable Lasagna

Recipe By *Brynie Greisman*



Cooking and Prep:  1
h 45 m

Serves:  8

Contains:    

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot,
Chanukah

Diet: Vegetarian, Pescetarian

Source: Family Table by
Mishpacha Magazine

Cuisines: Italian

This recipe is a joint creation of my daughter Malka and me. Thankfully, she enjoys cooking and experimenting with food, and we have a lot of fun together in the kitchen. This lasagna is sooo good that when I offered a piece to both the photographer and the stylist, they ate it cold, before I had a chance to warm it up! It's a real favorite in our house too.

Ingredients (10)

Main ingredients

- 3 containers (1 and 1/2 pounds or 750 grams) cottage cheese
- 1 8-ounce container (225 grams) 15% cooking cream
- 3 eggs
- salt, to taste

- black pepper, to taste
 - 1 and 1/2 cups shredded mozzarella cheese, divided
 - 1 large jar (24 ounces or 700 grams) **Gefen Marinara Sauce** or pasta sauce
 - 1 box (9 ounces or 225 grams) lasagna noodles, uncooked
 - 3 small sweet potatoes, microwaved until just medium soft (four to five minutes), peeled, and thinly sliced
 - 3 small zucchinis, thinly sliced
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Start Cooking

Prepare Lasagna

1. Mix together the cottage cheese, cooking cream, eggs, seasoning, and one cup grated cheese together in a medium-sized bowl. Set aside.
2. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
3. In a nine- by 13-inch pan pour 1/4 jar of sauce to cover the bottom of the pan.
4. Layer lasagna noodles on top in a single layer.
5. Smear 1/3 of the cheese mixture on top, and then a layer of vegetables.
6. Repeat layering three times. Then pour the last 1/4 of sauce on top, add layer of lasagna noodles, and sprinkle grated cheese over all.
7. Bake covered (you can put a piece of baking paper before the foil so the cheese doesn't stick to the foil) for approximately one hour and 15 minutes.
8. Remove from oven and let sit for at least 10 minutes before slicing and serving.

Note:

If you prefer the top crispy, uncover for five minutes at the end.

Tip:

This can be frozen.

Variation:

For a richer flavor, replace the 15% cooking cream with heavy cream, but don't leave out the cream entirely. It adds melt-in-your-mouth creaminess to the lasagna.

Credits

Photography: Daniel Lailah

Styling: Amit Farber