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## Reduced Sodium Roasted Vegetable Lasagna

Serves 10

### Ingredients:

1½ lbs. eggplant, not peeled, sliced lengthwise ¼-inch thick  
¾ lb. zucchini, sliced lengthwise ¼-inch thick  
2/3 cup good olive oil  
1 TBSP dried oregano  
kosher salt and freshly ground black pepper  
1 TBSP garlic (3 cloves), minced  
10 oz. lasagna noodles  
16 oz. fresh whole-milk ricotta  
8 oz. creamy garlic-and-herb goat cheese, at room temperature  
2 extra-large eggs, lightly beaten  
½ cup fresh basil leaves, chopped, lightly packed  
1 cup freshly grated Parmesan cheese, divided  
4 ½ cups (40 oz) good bottled marinara sauce, such as Rao's  
1 lb. lightly salted, fresh mozzarella, very thinly sliced

### Preparation:

1. Preheat the oven to 375°. Arrange the eggplant and zucchini in single layers on 3 sheet pans lined with parchment paper. Brush them generously with the olive oil on both sides, using all of the oil. Sprinkle with the oregano (I crush it in my hands), 1½ teaspoons salt, and 1½ teaspoons pepper. Roast for 25 minutes, sprinkle the garlic evenly on the vegetables, and roast for another 5 minutes, until the vegetables are cooked through. Remove from the oven and lower the temperature to 350°.
2. Meanwhile, fill a very large bowl with the hottest tap water and add enough boiling water to bring the temperature to 140°. One at a time, place the noodles in the water and soak them for 15 minutes, swirling occasionally so they don't stick together. Drain and slide the noodles around again.
3. Combine the ricotta, goat cheese, eggs, basil, ½ cup of the Parmesan, ¾ teaspoon salt, and ¾ teaspoon pepper in the bowl of an electric mixer fitted with the paddle attachment and mix on low speed.
4. Spread 1 cup of the marinara in a 9×13×2-inch baking dish. Arrange a third of the vegetables on top, then a layer of the noodles (cut to fit), a third of the mozzarella, and a third of the ricotta mixture in large dollops between the mozzarella. Repeat twice, starting with the marinara. Spread the remaining marinara on top and sprinkle with the remaining ½ cup of Parmesan.
5. Place the dish on a sheet pan lined with parchment paper and bake for 60 to 70 minutes, until the lasagna is browned and bubbly. Allow to rest for 10 minutes and serve hot.



*Food Fairy Note:*

Adapted from: *Roasted Vegetable Lasagna*, Ina Garten

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