

Vegetable Lasagna  
Chef Ben Dean – Lulu's

For 1 order (recipe can be increased to accommodate the number of people.)

Tortilla Preparation

Pan coating spray

2 6" corn tortillas (grilled or baked to crisp)

Cut tortillas in half, and lightly spray tortilla with pan coating. Place on grill and grill both sides until just crispy (careful not to burn.) You may also crisp them in the oven leaving off the pan coating.

Filling

1.5 oz Canola oil

1 Garlic clove sliced thin or minced

4 slices of Zucchini (rough chopped)

2 broccoli florettes (rough chopped)

2 stalks of Asparagus sliced

¼ of a medium sized onion diced

Heat oil in a sauté pan and add all ingredients, sauté until just tender. Set aside and let cool.

Cheese Mix

½ cup Ricotta cheese

¼ cup parmesan cheese

Pinch of Kosher salt and pepper

3 – 4 sprigs of thyme (strip the leaves from the stems and chop fine)

In a small mixing bowl, mix all ingredients

Starting with the tortilla on the bottom, place a bit of the cheese mixture on the tortilla then add some of the sautéed vegetables, and then a smaller portion of the cheese on top of the vegetables. (Acts as a glue for the next layer) Repeat the process until you have three layers and stopping with vegetables on the top.

Top the lasagna with a little mix of shredded Fontina and Provolone cheeses. (It is a 50/50 mix of the two. Mozzarella can be substituted)

Place on a baking sheet, and in a pre-heated oven at 425 degrees for eight to ten minutes or until cheese starts to melt.

### Mushroom Marinara

You may also substitute store bought flavors of marinara.

While the lasagna bakes in a sauté pan add:

1 oz. canola oil

3 rough chopped medium mushrooms

Sauté until tender

Add ½ of a can of diced tomatoes and mash them as you are cooking to release more of their juices.

### Plating

Place the just finished sauce on a plate leaving a little for the topping

Place the lasagna over the sauce and the remainder of the marinara over the lasagna.

### Optional

You can also add to the top some sautéed spinach in garlic, as well as exchanging ground beef, pork, or any other meats and seafoods for the vegetable filling.

Have fun and experiment, that's what cooking is about.

Cheers!