

Garden Lasagna

2 bags Baby Spinach Washed (10 oz)
2 large Jars of Marinara Sauce
1 Bell Pepper
Zucchini (cut on #2 cone)
Chopped Black Olives (optional)
½ Onion (Red or white)

Ricotta Cheese + 2 eggs (Blended)
8 oz. Mozzarella on #2 cone
1-2
Parmesan on #1 Cone
Lasagna Pasta of choice (uncooked)
Oregano or Basil for optional garnish

Mix veggies and sauce in a large bowl. Blend ricotta and 2 eggs in a small bowl. Take a cold EOC and place a thin layer in bottom of skillet of Spinach and Sauce. Spread thin coating of sauce covered veggies on bottom of skillet. Cover with pasta and break pasta in half for outer circle space; top with ricotta/egg blend.. Add another layer of Veggie Sauce. Add another layer of Noodles in the opposite direction as before. Continue until skillet is almost full, then finish top with Veggie Sauce. Cover with Mozzarella, Parmesan & herb to taste. Turn Electric Skillet to 350; when it clicks, turn to 175. Set timer for 35 minutes. Remove lid and let set for 10 minutes @ 180° to firm up, and be less soupy.