



Tofu Ricotta Lasagna

INGREDIENTS

TOFU RICOTTA

- 1 14-16 oz. block firm tofu, drained**
- ~2 cups fresh spinach or 1 10 oz. bag frozen spinach, thawed and drained**
- 1/2 lemon, juiced**
- 2 tablespoons nutritional yeast**
- 2 teaspoons dried oregano**
- 1 teaspoon dried basil**
- 1/2 teaspoon dried rosemary**
- 1/2 teaspoon garlic powder**
- 1/8 teaspoon cayenne pepper (optional)**

LASAGNA

- 2 jars Mushroom Basil Pasta Sauce or Marinara Magnifica**
- ~9 uncooked lasagna noodles**
- Tofu Ricotta**

METHOD

Preheat the oven to 375°F.

To prepare the tofu ricotta, add all of the ingredients to a food processor and process until smooth, using a spatula to scrape down the sides once or twice. Set aside.

To assemble the lasagna, cover the bottom of a 9x12 casserole dish with a one jar of sauce. Using a spatula, spread a layer of Tofu Ricotta onto three lasagna noodles and place the noodles ricotta side-up on the sauce. Repeat with two more layers of noodles and ricotta, and then top the whole pan with the second jar of sauce and spread evenly.

Cover in tin foil and bake in the oven at 375°F for 30 minutes. Remove the foil and bake for an additional 20-30 minutes.