

Zucchini-and-Spinach Lasagna

Not a bad Meatless Monday, in our opinion. This vegetarian lasagna dish is the most indulgent way to use fresh zucchini. Pair your produce pick with fresh basil and spinach, and bake with ricotta and flavored cream cheese for the perfect vegetarian casserole.

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Hands On Time: 15 mins

Total Time: 55 mins

Ingredients

1 (8-oz.) container whipped chive-and-onion cream cheese

1 (15-oz.) container ricotta cheese

1/3 cup chopped fresh basil

1 teaspoon salt

5 medium zucchini, thinly sliced (about 2 1/2 lb.)

2 tablespoons olive oil

1 (10-oz.) package fresh spinach

2 garlic cloves, pressed

6 no-boil lasagna noodles

1 (7-oz.) package shredded mozzarella cheese

Garnish: fresh basil leaves

Directions

Step 1

Preheat oven to 425°. Stir together first 4 ingredients in a bowl.

Step 2

Sauté zucchini in hot oil in a large skillet over medium-high heat 3 to 4 minutes or until lightly browned. Add spinach; gently toss until wilted. Add garlic; cook 1 minute.

Step 3

Spoon one-third of vegetables into a lightly greased 9-inch square baking dish; top with 2 noodles and one-third of ricotta mixture. Repeat twice. Sprinkle with mozzarella.

Step 4

Bake, covered with lightly greased aluminum foil, at 425° for 25 to 30 minutes or until bubbly and noodles are tender. Uncover and bake 5 to 10 minutes or until golden. Let stand 10 minutes. Garnish, if desired.