

Vegetarian Lasagna

Ingredients

- 16 ounces ricotta cheese
- 1 egg
- 1 jar roasted red peppers (or [make your own](#))
- 6-7 ounces kale
- 1 pound mozzarella cheese
- Parmesan cheese (amount will vary, depending on your taste)
- 1 box lasagna noodles
- Red sauce (try [this one](#) with at least 2 large cans of tomatoes, plus onions with the garlic, with less vinegar)

Directions

In a small bowl, stir the ricotta cheese and egg until smooth. Chop the peppers into bite-size pieces and finely chop the kale, in a food processor if you like. Tear the mozzarella into small pieces and grate the parmesan cheese.

Time to build the lasagna! Spread a layer of red sauce on the bottom of a 9x13 pan. Then cover with a layer of uncooked noodles, just slightly overlapping. You can break the noodles apart to fit your pan. Add another thin layer of sauce. Spread one third of the ricotta mixture onto the sauce, then one third of the peppers and half of the kale. Grate parmesan cheese onto the kale, and top with one third of the mozzarella. Repeat the layers. There will only be kale on the inside layers, not on the top, so skip that step on your third layer (but don't skimp on the cheese!)

Now, preheat the oven to 375° (or whatever is written on the pasta box, but *don't* let it talk you into precooking the noodles if you want to avoid soggy lasagna). Let the lasagna sit for at least 30 minutes so the noodles can absorb the sauce. Cover with foil and bake for 30 minutes, then remove the foil (but save it) and continue baking for 10 more minutes. Remove the lasagna from the oven, cover with the foil again, and let it rest for at least another 20 to 30 minutes, if you can stand the wait. Serve with salad and garlic bread!

Leftovers

Maybe the best part of lasagna! Store covered in the refrigerator for at least a few days.