

K's Kitchen: Going nuts for lasagna

By Kathryn Reed

When it comes to making lasagna, it's easy for me to get in a rut. It's because there is one recipe I like so much.

Now I have another recipe to add to the repertoire.

It was such a treat to not only have a delicious meal with friends, but to leave with the recipe.

I used a jar of spaghetti sauce that was only 3 cups. That's not enough for this recipe. Another half cup if not a full cup would have made my version much better. Extra marinara sauce served on the side is how Denise and Steve served it – and now I know why based on my pan being a little dry.

I also used pecans instead of walnuts. The latter is what the original recipe calls for. I have a freezer full of pecans from another friend, so that is why I chose that nut.

As Denise told me, a variety of ingredients could be used in this recipe. She equated it to being similar to building a quiche.



Nutty Zucchini Lasagna

3 medium zucchini, thinly sliced

1 large carrot, thinly sliced or grated

3½ C marinara sauce

1/8 tsp pepper

1½ C shredded mozzarella

1 C Parmesan cheese, grated and halved

Small container ricotta cheese

1 egg

No boil lasagna noodles

1 C walnuts or pecans

Slice zucchini thin and cross ways.

Mix ricotta, mozzarella and ½ cup Parmesan, pepper, nuts and egg. Set aside.

In 9 x 13 pan cover bottom of thin layer of sauce. Cover with noodles, but don't overlap.

Spread ¼ of the sauce, then 1/3 of cheese, then ½ carrots, top with ½ zucchini.

Repeat layers ending with cheese and remaining sauce.

Bake covered in 375-degree oven for 40 to 50 minutes. It should be bubbly in the center. Uncover and sprinkle on remaining cheese. Bake uncovered for about 20 minutes, until heated through. Let stand for 15 minutes before serving.