
VEGETARIAN LASAGNA



INGREDIENTS:

- *1 package of precooked Lasagna Noodles*
- *1 lb impossible burger*
- *2 cups frozen chopped spinach*
- *1 package of sliced mushrooms*
- *16 oz of Ricotta Cheese*
- *1 mozzarella cheese log*
- *32 oz of marinara sauce*

PLEASE CONSIDER ANY ALLERGIES BEFORE PREPARING THIS RECIPE

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METHOD:

- 1. In a saute pan cook the Impossible burger and chopped spinach, and season with a blend of crispy onions, sun-dried tomatoes, sea salt, garlic, red peppers, parsley, rosemary and sage.*
- 2. Spray the ceramic crockpot with cooking spray and layer one layer of noodles.*
- 3. Follow with marinara sauce*
- 4. Add a layer of the burger/spinach mixture, and cover with ricotta cheese*
- 5. Add another layer of noodles, burger spinach mixture, add a layer of mushrooms*
- 6. Add another layer of noodles, marinara sauce, burger, spinach mixture, and a layer of ricotta cheese. Again add the noodles, cover with Marinara and top with the mozzarella*
- 7.*
- 8. Cook for 3 hours at low temp (200-250F) or until a knife goes smoothly thru.*