

## Vegan gluten-free Lasagna

### Sauce

- 1 red onion, diced
- 4 cloves garlic, minced
- 1 bell peppers, diced
- 1 small zucchini, microwave covered for 5 minutes
- 2 Tbsp. olive oil

Sauté until soft (10-15 minutes). Add:

- 1 28oz can of crushed red tomatoes
- 1 tsp. dried basil
- 1 tsp. dried oregano
- 1 Tablespoons sugar
- 2 teaspoons salt
- 1/2 teaspoon crushed red pepper

Heat until bubbling. Simmer for 5 minutes. Turn off heat

**Add 1 cup hot water and stir**

### Green layer

- 1 pound of frozen spinach
- 2 cloves garlic, minced, sautéed
- 2 tsp. Olive oil
- 1/2 tsp. salt

In a big heavy pan, preferably a wok, sauté the garlic in olive oil on low for a couple minutes until it becomes fragrant. Add the salt and vegetable of your choice, turn the heat to medium high, stir from the bottom with two wooden spoons until vegetables just barely cooked. They will cook more in the oven later. Set aside.

### Filling

Put in food processor and blend until in tiny pieces. Add in batches, process until smooth

- 1/3 large cucumber, remove seeds
- 1 container firm tofu, pressed
- 3/4 tsp. salt
- 1/4 tsp black pepper
- 20 leaves fresh basil or 1/2 tsp dried basil

### Prepare a 13" x 9" pan

Add layers in this order:

- Spread 1-2 ladles of sauce in the bottom of each pan
- 3 gluten-free noodles. Fill in the empty spaces with small pieces of noodles
- Tofu layer
- 3 noodles
- Spinach layer
- 3 noodles
- sauce
- 1/3 package Daiya mozzarella over the top of the pans.

Cover with a cookie sheet upside down for 45- 50 minutes at 350. Last 10 minutes remove the cookie sheet from on top. Makes a 13x9 pan. Serves 3 people.