

Roasted Vegetable Lasagna

Roasting the vegetables brings out their sweetness and makes plain tomato sauce taste like it was flown in from Rome. Don't be scared about using real lasagna noodles. They soak up the sauce and make some extra boiling worth the effort.



INGREDIENTS:



2–3 red bell peppers, thinly sliced
4 medium yellow onions, thinly sliced
6–8 cloves garlic, peeled but whole
1 (10-ounce) package white or crimini mushrooms, chopped
Extra-virgin olive oil as needed (at least 8 tablespoons)
Dried oregano, to taste
1 (16-ounce) package lasagna noodles
1 (28-ounce) can crushed tomatoes
1 (15-ounce) can tomato sauce
3 tablespoons sugar
Kosher salt, to taste
8 ounces mozzarella cheese, shredded
4 ounces Parmesan cheese, shredded



DIRECTIONS:



Preheat the oven to 400 degrees.

Place the bell peppers, onions, garlic, and mushrooms on an extra-large cookie sheet and coat them generously with olive oil and salt. Stir with your hands so all the vegetables are coated with oil. Sprinkle the vegetables with oregano to taste.

Place the cookie sheet in the oven for 30 to 45 minutes. Keep a close eye on the vegetables so they don't burn.

While the vegetables are roasting, place the crushed tomatoes, tomato sauce, sugar, salt, and oregano in a large saucepan. Cover and simmer over low heat.

Boil the lasagna noodles according to the package directions in salted water.

When the vegetables are done, crush the roasted garlic cloves with a fork to break them up. Then, add the vegetables to the pan with the sauce. Simmer for 10 minutes to let the flavors combine.

To assemble the lasagna: Spread a thin layer of sauce on the bottom of a large nonstick or disposable 9 × 13 baking pan. Place 3 or 4 noodles on top of the sauce layer, then add more sauce on top of the noodles, followed by some of each type of cheese. Add the remaining ingredients in the same order: noodles, sauce, cheese. When all the noodles have been used, add some sauce and cheese on top.

Bake uncovered until brown and bubbly, 20 to 30 minutes.

Makes 6 to 8 servings.

