

Zucchini Lasagna

INGREDIENTS

About 2-3 medium zucchini, sliced lengthwise 1/4 inch thick

1 lb ground beef (optional, it is also great without any meat)

1/4 cup onion, chopped

2 medium tomatoes, seeded and cut up

1 (6 ounce) cans tomato paste

2 garlic clove, minced

1 teaspoon dried oregano

1 pinch hot crushed pepper

1/4 cup water

1 teaspoon salt

1/8 teaspoon pepper

1 egg

1 cup ricotta

1/4 cup finely chopped basil

1 cup mozzarella cheese, shredded

1 teaspoon flour

DIRECTIONS

Cook zucchini until tender (boil for 2 minutes or cook for 3 minutes in pan, until slightly tender), drain and set aside. Fry meat and onions until meat is brown and onions are tender; drain fat. Add next 8 ingredients and bring to a boil.

Reduce heat; simmer, uncovered 10 minutes or until reduced to 2 cups, taste for seasoning

In small bowl slightly beat egg.

Add ricotta cheese, basil and half of shredded cheese, flour and gently mix.

In (1 1/2-qt.) baking-roasting pan arrange half of the meat mixture. Top with half of the zucchini and all the cottage cheese mixture. Top with remaining meat and zucchini.

Bake uncovered at 375 degrees F for 30 minutes.

Sprinkle with remaining cheese. Bake 10 minutes longer.

Let stand 10 minutes before serving.