

## LA DEE DA GOURMET SAUCES

### Fresh and Fab Noodle-'less' Zucchini Lasagna

#### Ingredients:

3 medium sized Zucchini, washed  
3 cups shredded Mozzarella cheese (plus one cup for reserve)  
1 1/2 cup part skim Ricotta cheese  
2 eggs  
2 tablespoons Italian breadcrumbs  
1/4 cup grated Parmigianino Reggiano cheese  
salt and pepper to taste  
1 jar of Fusion-12 Vegetable Tomato Sauce

Directions: Step 1: Preheat oven to 375 degrees

Cut Zucchini into thin strips (Approximately 1/8 inch thickness for best results) with the Mandolin or a sharp knife, lengthwise, should yield approximately 30-35 ribbons. Lightly salt the zucchini and set aside for 15 minutes, blot zucchini's with paper towel to absorb excess water

Preheat a grill to medium heat, oil the grates or spray the grill to avoid sticking. Grill zucchini until slightly brown, approximately 2-3 minutes per side. Transfer each strip to a plate lined with paper towels to absorb excess moisture.

In a medium bowl combine Ricotta, Parmesan and egg, mix together to well combined. Spread 1/2 cup of mixture into glass baking dish, begin laying zucchini ribbons side by side over the mixture. Ladle an even coat of Fusion sauce otop and generously add mozzarella (approximately, one cup) to cover completely. Repeat process until you have about 3 nice layers. Sprinkle bread crumbs evenly over the top, cover with foil and bake for 25-30 minutes, after which you will remove the foil and finish topping with the remaining cup of mozzarella you had on reserve. Place back in oven and bake uncovered for another 15-20 minutes until cheese is completely melted and bubbling. Let stand for 5 minutes before serving, yields approximately 8 hearty pieces

Fun Fresh and Fab Veggie Lasagna! ENJOY