

Summer Lasagna

From – *Rolling Prairie Cookbook*

1 Tbsp olive oil
2-4 cloves garlic-minced
1 onion-chopped
2 small summer squash-chopped
1 Tbsp fresh basil
1 quart pasta sauce
9 lasagna noodles
1 bunch chard or kale leaves chopped
1 ½ cups cottage cheese
1 egg-beaten
¼ tsp salt
½ lb mozzarella-grated
½ cup Parmesan-grated
pepper to taste

- Saute onion, garlic, and summer squash in olive oil until barely tender.
- Stir in basil and pasta sauce and simmer over low heat while you prepare the rest.
- Cook lasagna noodles. Drain and rinse with cold water.
- Steam chard or kale leaves until tender then squeeze out excess water.
- Mix cottage cheese and egg together season with salt and pepper to taste.
- Place ¼ cup of vegetable sauce mixture in the bottom of a 9X13 pan.
- Top with 3 lasagna noodles, half the cottage cheese mixture and ½ the mozzarella.
- Top with a third of the sauce then 3 more noodles, the rest of the cottage cheese and mozzarella and ½ the sauce you have left.
- Cover with the last 3 noodles, the rest of the sauce and sprinkle with Parmesan.
- Cover with foil and bake 40 minutes at 350.
- Uncover and bake 15 minutes more.
- Let rest 15 minutes before serving.



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