

Tofu-Basil Lasagna

Tofu-Basil Ricotta

- 1 (16 Oz) package firm, well drained Tofu
- 2 Tbsp fresh lemon juice
- ½ cup Just Mayo or Veginaise
- 2 cloves garlic, pressed
- 2 tbsp onion powder
- 1 tsp salt
- 2 tbsp nutritional yeast flakes
- ½ cup fresh basil, finely chopped
- 1/8 tsp cayenne pepper
- 1 cup vegan ricotta cheese (optional)

Remove as much moisture from the tofu as possible with a paper towel. In a large bowl mash the tofu until it reaches a creamy, ricotta-like consistency. Combine the rest of the ingredients and mix well.

Lasagna

- 2 (16 Oz) jars vegetarian spaghetti sauce
- 1 (9) oz package of lasagna noodles, cooked or no-bake
- 2 small zucchini, sliced
- 1 bunch of fresh basil, loosely chopped
- 2 cups baby spinach
- Vegan cheese shreds, mozzarella style, for topping

Assemble the lasagna in a 9X13 pan as follows:

1 cup of spaghetti sauce, then put on a layer of lasagna noodles, ½ of the tofu ricotta, then pat down. Next:

1 cup of spaghetti sauce, layer of noodles, then add another 1 cup of spaghetti sauce. Put down then add zucchini slices, most of the basil, spinach and balance of tofu ricotta, then pat down. Spread the remaining basil, followed by the noodles, 1 cup of spaghetti sauce and top with cheese.

Cover with foil and bake until bubbly at 375 F, about 50 minutes to 90 minutes. Use the longer time if you did not pre-cook the noodles. Uncover and bake an additional 10 minutes. Remove the lasagna from the oven and let cool for a few minutes prior to cutting. Sprinkle additional basil just before serving.

