

# Vegetable Lasagna

**IOWA**

Student Wellness

## Ingredients

- 2 cans (8 oz each) Tomato Sauce with Basil, Garlic and Oregano
- 1 can (14.5 oz each) Diced Tomatoes with Basil, Garlic and Oregano, undrained
- 1 container (8 oz each) low-fat ricotta cheese
- 1/4 teaspoon salt
- 1/4 teaspoon ground black pepper
- 6 dry lasagna noodles, uncooked
- 1 package (8 oz) fresh sliced mushrooms
- 1 package (6 oz) baby spinach leaves
- 2 cups shredded low-fat mozzarella cheese, divided



## Directions

1. Spray inside of slow cooker with cooking spray. Stir together tomato sauce and undrained tomatoes in medium bowl; set aside. Combine ricotta, salt and pepper in small bowl; set aside.
2. Spread 3/4 cup tomato mixture over bottom of slow cooker. Layer 3 lasagna noodles over tomato mixture, breaking noodles to fit. Top with 3/4 cup tomato mixture, mushrooms, spinach, ricotta cheese mixture and 1 cup mozzarella cheese. Top with 3/4 cup tomato mixture and 3 remaining lasagna noodles, breaking to fit. Spoon remaining tomato mixture over noodles.
3. Cover; cook on LOW 5 to 6 hours or until noodles are tender. Sprinkle with remaining 1 cup mozzarella cheese. Cover; let stand 5 minutes or until cheese melts.