

Vegetable Lasagna by Chef Gaetan Charest

Allergens: Soy/Dairy based on type of cheese used

Ingredients

- 2 cups Tomato Sauce
- 1-ounce Basil, dried
- 1-ounce Oregano, dried
- 1 Eggplant, thinly sliced
- 2 Yellow Squash, thinly sliced
- 2 Zucchini, thinly sliced
- 1-pound Silk Tofu or Cottage Cheese or Ricotta Cheese, for filling
- 8-ounces Vegan Mozzarella Cheese, fresh mozzarella, Swiss Cheese or a mix cheese of your choice, for topping

Directions

1. Prepare
 - Layer 4 ounces of Tomato Sauce in the bottom of pasta pan (rectangular or square)
 - One layer of yellow squash thin slice
 - One layer of Zucchini thin slice
 - Filling of Silken tofu mix with dry Oregano pulverized into fine powder
 - One layer of Eggplant thin slice
 - Cover with one layer of tomato sauce
 - Topping: Melting Cheese of your choice
2. Bake
 - In an oven heated pre-heated at 400°F, bake for 45 minutes, until there are bubbles on the side of the pan and or the cheese is golden brown with some darker spot.

Variation: A La Ratatouille

- Use one strip of Yellow Squash, lay it flat, spread seasoned silken tofu and roll the yellow Squash strip sideways onto itself.
- Before closing the ring, insert a strip of eggplant.
- Before closing insert a strip of zucchini.
- Place this spiral in a dish.
- Continue to do the same thing with the remaining of the ingredients.
- Place each spiral next to each other in the dish.
- Cover with the tomato sauce and bake normally / as indicated above.

Variation: The Roast

- On a sheet of saranwrap or any other plastic sheet, lay on the long side strip of yellow squash, eggplant, and zucchini.
- Sideway at 90' degree of the previous layer, lay down one layer of yellow squash, eggplant, and zucchini. Spread over this layer silken seasoned tofu.
- Put more layer with the remaining of the veggies.
- Once you are done, with the help of the plastic wrap, roll the veggies using the first layer to wrap around the other layer to create a cylinder.
- Hold the cylinder in place with skewers.
- Place in an "oven safe" dish. That will create tomatoes and veggies roast.
- Pour tomato sauce over the roast and bake as normal in the oven.