

# Vegetable Lasagna

Serves 8 to 10



## *No-Cook Tomato Sauce*

1 (28-ounce) can crushed tomatoes  
¼ cup chopped fresh basil  
2 Tablespoons extra-virgin olive oil  
2 garlic cloves, minced  
1 teaspoon kosher salt  
¼ teaspoon red pepper flakes

## *No-Cook Cream Sauce*

4 ounces Parmesan cheese, grated (2 cups)  
1 cup whole milk cottage cheese

1 cup heavy cream  
2 garlic cloves, minced  
1 teaspoon cornstarch  
½ teaspoon kosher salt  
½ teaspoon pepper

## *Vegetable Filling*

1 ½ pounds eggplant, peeled and cut into ½ inch cubes (about 7 cups)  
Kosher salt and ground black pepper  
1 pound zucchini, cut into ½ inch pieces (about 4 cups)  
1 pound yellow squash, cut into ½ inch pieces (about 4 cups)  
5 Tablespoons plus 1 teaspoon olive oil  
4 garlic cloves, minced  
1 Tablespoon minced fresh thyme  
12 ounces baby spinach (about 12 cups)  
12 no-boil lasagna noodles  
1/2 cup minced pitted kalamata olives  
12 ounces low-moisture whole-milk mozzarella cheese, shredded (about 3 cups)  
2 Tablespoons chopped fresh basil

For the tomato sauce, whisk all ingredients together in bowl; set aside. For the cream sauce, whisk all ingredients together in bowl; set aside. Heat oven to 375.

For the filling, toss eggplant with 1 teaspoon salt in large bowl. Line surface of large plate with two layers of coffee filters and lightly spray with vegetable oil spray. Spread eggplant evenly and microwave uncovered, until dry to touch and slightly shriveled, about 10 minutes, tossing once halfway. Let cool slightly. Return eggplant to wiped-out bowl and toss with zucchini and squash.

Combine 1 tablespoon oil, garlic, and thyme in small bowl. Heat 2 tablespoons oil in 12-inch skillet over medium-high heat until shimmering. Add half eggplant mixture, ¼ teaspoon salt, and ¼ teaspoon pepper; cook, stirring occasionally, until vegetables are lightly browned, about 7 minutes. Push vegetables to sides of skillet; add half of garlic mixture to clearing and cook, mashing, until fragrant, about 30 seconds. Stir to combine garlic mixture with vegetables and transfer to a bowl.

Repeat with remaining eggplant mixture, 2 tablespoons oil, and remaining garlic mixture.

Return skillet to medium-high heat, add remaining teaspoon oil, and heat until shimmering. Add spinach and cook, stirring frequently, until wilted, about 3 minutes. Transfer spinach to paper towel-lined plate and drain 2 minutes. Stir into eggplant mixture.

To assemble: spray 13 by 9-inch baking dish with vegetable oil spray. Spread 1 cup tomato sauce in bottom of baking dish; shingle 4 noodles on top of sauce. Spread half of vegetable mixture over noodles, followed by half of olives, half of cream sauce, and 1 cup of mozzarella. Repeat layering with 4 noodles, 1 cup tomato sauce, remaining vegetables, remaining olives, remaining cream sauce, and 1 cup mozzarella. Place remaining 4 noodles on top layer of cheese. Spread remaining 1 cup tomato sauce over noodles and sprinkle with remaining 1 cup mozzarella. Lightly spray large sheet of aluminum foil with vegetable oil spray and cover lasagna. Bake until -bubbling, about 35 minutes. Cool on wire rack 25 minutes. Cut into pieces, sprinkle with basil, and serve.

America's Test Kitchen