Easy Veggie Lasagna



The entire family can help with this recipe! Kid friendly steps have a hand next to them



Directions

1. Pre-heat oven to 375°

- 1. 1tsp Olive Oil
- 2. 3 cups low fat cottage cheese

Ingredients

- 1 1/2 cups frozen veggies, thawed and drained (broccoli, spinach, mixed, etc.)
- 4. 8oz package of lasagna noodles
- 5. 1 cup shredded mozzarella

Sauce

- 1. 6oz can tomato paste
- One 28oz or two 15oz cans of diced tomatoes
- 3. 1 clove chopped garlic or 1/8 tsp garlic powder

- 2. Grease 9x13in baking dish with oil.
- 3. In a bowl, mix cottage cheese and veggies together. $\sqrt[\infty]{\gamma}$
- 4. In another bowl, mix tomato paste, tomatoes, oregano and garlic to make sauce. $\sqrt[N]{}$
- 5. Layer ingredients in baking dish beginning with sauce, pasta, cottage cheese mixture until dish is full.
 Top with shredded mozzarella.
- Cover with aluminum foil and bake for 60 minutes.
 Remove foil and bake another 15 minutes until lightly browned and bubbling.