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Easy Peasy Veggie Lasagna

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3 ½ cups (28 oz.) pasta sauce

6 lasagna noodles, uncooked

1 container (15 oz.) ricotta cheese

1 cup (8oz.) shredded mozzarella cheese (you can also use cheddar or ½ mozzarella and ½ cheddar)

2 cups of chopped raw vegetables: anything goes!

Preheat oven to 375.

Grease 11 x 7 inch baking dish.

Spread ¼ of the sauce on the bottom of the baking dish

Arrange 3 lasagna noodles on top of sauce

Top noodles with ¼ cup of sauce, all the ricotta cheese, ½ of the shredded cheese, and all of the vegetables

Arrange remaining noodles on top, cover with remaining sauce

Cover with aluminum foil and bake until mixture is sizzling hot and noodles are tender (about an hour). Remove foil, sprinkle with remaining shredded cheese and bake uncovered for 5 minutes. Let stand for 5 minutes before cutting.

NOTES: A timesaving recipe in that you don't have to pre-cook the noodles. If you don't care for ricotta, increase the amount of shredded cheese and veggies by ½ cup each to replace.

This recipe is also great for using leftover raw vegetables that are starting to look a bit "sad." My favorite combination is broccoli, yellow bell pepper, and mushrooms. Colorful and delicious!

This particular dish doubles and freezes well. You can make up two, cook them both, and freeze one for another night when you're just too busy writing to deal with dinner.

