

Roasted Veggie Lasagna

- 9 full length or 15 short, wide lasagna noodles, cooked according to package directions, laid flat on a dish towel to dry
- 2 c arugula, roughly chopped, (about 2 oz)
- 8 oz smooth cottage cheese (or ricotta)
- 1 egg, lightly beaten
- 2 c grated mozzarella, plus 1/2 cup for topping
- 1 1/2 c grated Parmesan, plus 1/2 cup for topping
- 1 small cauliflower, sliced 1/4-inch thick, roasted at 400 F for 20 minutes with a little olive oil, salt and pepper
- 3 coloured peppers, roasted at 400 F for 30 minutes, cored, seeded, skinned, cut into strips
- 1 red onion, sliced 1/4-inch thick, roasted at 400F for 20 minutes with a little olive oil, salt and pepper
- 1 garlic bulb, top trimmed, roasted at 400F for 25 minutes with a little olive oil, salt and pepper, skinned, roughly chopped
- 1 heaping cup roughly chopped marinated artichoke hearts, drained
- 2 c tomato sauce
- 10 small, sliced, ripe tomatoes

Preheat oven to 350 F.

In a medium-sized bowl, mix arugula, cheese and egg.

On the bottom of a lightly oiled lasagna dish, spread 1/2 cup tomato sauce. Cover with a layer of noodles. Spread out half of the cheese mixture. Layer on half the roasted vegetables and half the artichoke hearts.

Repeat the sequence: cover with half of the remaining tomato sauce, a layer of noodles, half of the cheese mixture, the remainder of the roasted vegetables and the artichoke hearts.

Top with a layer of noodles, the rest of the sauce, a layer of sliced tomatoes and the reserved cheese topping, mozzarella and Parmesan.

Bake lasagna for 35 - 45 minutes, until bubbling hot. Best made in advance and reheated. Serves 10 - 12.

Jittery Cook