

# Panasonic Cooking

## Vegetarian Lasagna

*Better than frozen from the grocery store, this lasagna's fresh-tasting vegetables will appeal to vegetarians and meat eaters alike!*

### Ingredients:

- 4 cups (1 Lt) tomato sauce
- 12 ounces (350 g), pasta sheets, fresh, ready to cook (pkg 7 sheets)
- 10 ounces (300 g) mozzarella cheese, shredded
- 10 ounces (300 g) ricotta cheese
- 1 large egg
- 2 ounces (50 g) Parmesan cheese shredded
- 1 small zucchini, sliced
- 5 ounces (150 g) of mushrooms, sliced
- 1/2 medium green pepper
- 5 ounces (150 g) of frozen spinach, squeezed of excess water, chopped
- 1 small onion chopped

### Directions:

Since pasta noodles are square and the multi cooker pan is round, the noodles will have to be cut to fit. This is best done by measuring by approximation and filling in the sides using the trimmed pieces.

1. Begin with a ½ cup (120 ml) of tomato sauce in the bottom of the multi cooker pan, spread it out evenly.
2. Place a layer of pasta over top and spread out ¾ cups (187 ml) of the tomato sauce, add 75 g (¼) of the mozzarella cheese, then half of the mushrooms and half of the spinach.

3. Place another layer of pasta,  $\frac{3}{4}$  cups (187 ml) of the tomato sauce, add 75 g ( $\frac{1}{4}$ ) of the mozzarella cheese, layer  $\frac{1}{2}$  of the sliced zucchini and half of the onion and peppers. Place another layer of pasta.
4. Combine the ricotta cheese with the egg and mix well, pour over the pasta, and spread evenly.
5. Repeat steps 2 and 3, then top with the remaining sauce and cheeses.
6. Place the pan into the multi cooker and select the Cake setting, adjust the timer to 60 minutes, and press Start.

Quick tip:

Although, the lasagna could be held in the “Keep Warm” mode for a short period of time, it is recommended that the lasagna be removed from the heat and served immediately. Holding in the “Keep Warm” mode for too long will result in the pasta absorbing all of the moisture.

Meat based lasagna can be prepared the same way following the above recipe. Simply omit the vegetables and substitute with 500 g (uncooked) of seasoned cooked ground beef.