

Baked Lasagna

[Steve Shipley of Johnson & Wales](#)

From the Yale Appliance + Lighting Chef Series

Baking lasagna is an ideal candidate for this cooking mode in your oven. When you are cutting your vegetables, cut the denser vegetables (squash) thinner than the softer ones (mushrooms).

I wanted to enhance the flavor without excessive steps and add some dry soup mix as a secret ingredient in the Lasagna. Select your favorite brand of dry soup mix or a totally crazy idea; make your own seasonings to flavor this Lasagna up. This separates the bland from the fantastic!

Ingredients:

- 1 box no-boil lasagna sheets or fresh pasta sheets
- 1 15 ounce ricotta cheese
- 2 eggs
- 1 package Wind & Willow garlic herb cheese ball mix
- 2 eggs
- 4 ounces shredded Parmesan
- 2 zucchini
- 2 yellow squash
- 3 Portobello Mushrooms, stemmed and cleaned
- 1/2 cup grated carrot (add some for an extra veggie boost)
- 1 cup pesto
- 1 jar marinara or 2 cups of fresh tomato sauce
- 1 cup shredded mozzarella cheese
- Salt and pepper to taste
- Olive oil

Method:

1. Oil a 13" x 9" casserole.
2. Trim the ends and slice lengthwise 1/2" thick, the zucchini & squash. Cut the mushroom in 1/2" slices.
3. Season the vegetables with S & P.
4. In a bowl combine the cheeses, eggs, seasonings, carrot and pesto.
5. Ladle some Marinara on the bottom of pan then cover with 4 sheets of pasta.
6. Cover with 1/3 of the cheese mixture and layer three slices of each vegetable.
7. Top with some marinara.
8. Repeat these steps two more times, then, top with mozzarella.
9. Cover with wax paper and foil.

10. Set Convection oven 350°f
11. After preheat, bake for 1 hour or until a meat thermometer registers 165.
12. Remove foil and wax paper and
13. Continue to cook ten minutes or until cheese is lightly brown.
14. Remove from oven and let the casserole rest for 10 minutes before cutting into portions.