



Chili Garlic Vegetable & 3 Cheese Lasagna

WHAT'S NEEDED

Ingredients:

- 6 tbsp. vegetable oil
- 3 cups yellow onions, diced
- 6 cups mushrooms, quartered
- 6 cups yellow and green zucchini, half moons
- 1 ½ tsp. salt
- 3 cups ricotta sauce (see recipe below)
- 2 lbs. lasagna noodles, cooked (1 lb. uncooked)
- 4 cups **Cholula Chili Garlic** Marinara (see recipe below)
- 4 cups mozzarella, shredded
- 2 cups Parmesan, shredded

For Ricotta Sauce:

- 2 tbsp. butter
- 2 tbsp. flour
- 2 cups milk
- 1 cup ricotta
- 1 tbsp. garlic, minced
- 1 cup **Cholula Green Pepper** Hot Sauce

For **Cholula Chili Garlic** Marinara:

- ¼ cup olive oil
- 2 tbsp. garlic, minced
- 3 cups crushed tomatoes, canned
- 1 ½ cups **Cholula Chili Garlic** Hot Sauce
- 1 tsp. oregano, dried
- 1 tbsp. salt



HOW TO MAKE

Preparation - 12 servings

1. Preheat oven to 350°F.
2. **Vegetables:** In a large pan over medium-high heat add 2 tbsp. of oil, sauté onions until brown, season with salt; remove from the heat, set aside. Repeat with mushrooms and zucchini, making sure to cook-out all the moisture.
3. **Ricotta Sauce:** In a medium pot, melt the butter over medium heat. Add flour while whisking for 4 min. Whisk in the milk and let it thicken for 15 min. Whisk in the ricotta and **Cholula Green Pepper** Hot Sauce, let simmer for 10 min.
4. **Cholula Chili Garlic Marinara:** In a medium sauce pot over medium heat, add the olive oil and garlic. Sauté, but not brown, approximately 3 min. Then add the tomatoes, Cholula, oregano and salt; whisk together. Let simmer over low heat for 15-20 min.
5. **Assembly:** Grease a half hotel pan, spread a very thin layer of Ricotta Sauce at the bottom. Top with a layer of lasagna sheets, a thin layer of Marinara Sauce, a layer of vegetables, shredded mozzarella / Parmesan (blended together), and a drizzle of Ricotta Sauce. Repeat to make 4 layers. Cover the top layer with cheese.
6. There will be some marinara sauce left; use to spoon on top of each portion when serving.
7. Cook covered for 30 min. Remove foil and let it cook uncovered for 10 min. or until golden. Let it cool for 15 min. then cut into 12 portions.

