



Ingredients

4-5 Zucchini/ Lentil Noodles

5 cups Pasta Sauce

1lb Spinach

1 cup Vegan Mozzarella

1 Tbsp. Oregano

See Recipe Ricotta Cheese

Directions

- 1 Preheat oven to 350 degrees
- 2 Combine ricotta, spinach and 1 tbs oregano.
- 3 Slice zucchini into vertical slices, 1/8 to 1/4 inch thick.
- 4 Cover bottom of 9×13 with 1 1/4 cup of sauce.
- 5 Layer slices of zucchini or noodles on top of sauce.
- 6 Cover with half of the ricotta sauce.
- 7 Repeat.
- 8 Top with a layer of sauce, then zucchini and final layer of sauce.
- 9 Sprinkle with mozzarella style cheese and 1 tbs of oregano.
- 10 Bake, uncovered, for 1 hour and 15 minutes.
- 11 Allow to cool for 15 minutes before serving.