

## AJ's Organic Vegan Lasagna

400 Degrees

40 minutes covered w/aluminum foil using a lasagna dish, place dish on a pan as it gets messy!

Uncover and put additional toppings and cook for another 10 minutes

Ingredients for layering your noodles:

- 2 Cans of Black Lentils (drained and rinsed)
- 16 oz of spinach and kale mix
- 1 Zucchini (diced)
- 1 Green Pepper (diced)
- 1 Yellow Onion (diced)
- 2 Garlic Cloves (minced)
- 2 Packages of sliced mushrooms (about 3 Cups)
- ½ tsp Garlic powder
- ½ tsp of Cayenne powder (I will sometimes add a little more depending on taste)
- ½ tsp of Oregano
- ½ tsp of Himalayan Salt
- ½ tsp of Nutritional Yeast

Sautee altogether (starting with onions, mushrooms, and spices) Add the rest to your sautéing pan once onions get white).

### Other Ingredients:

- Green Lentil No Boil Lasagna Noodles. (Love these as you don't have to precook your lasagna noodles)
- 3-4 Jars of Roasted Garlic Red Spaghetti sauce (My favorite is from Shaws the "O" Organics Brand). It makes quite a difference, or you can just use your favorite spaghetti sauce.
- Chopped fresh Basil for the top of your lasagna

### For the Top and in between Lasagna (non-dairy cheese)

1 Batch of Cashew Cheese for the topping (okay to add some in the middle of the lasagna)

You can buy your own shredded cashew cheese or make your own. Or use any vegan cheese you love!

### Cooking Notes:

Best to line your dish with sauce first! Then layer in one layer of noodles, then more sauce, then your filling, then sauce, then noodles and repeat- until you get to the top of your lasagna dish! Make sure to get a lot of red sauce on each side of the lasagna noodles (that is why number of jars may vary, depending on how thick you layer in the sauce).

### To make your own Cashew Cheese:

- Place 1 Cup of raw cashews in a small cooking pot and put enough water in to just cover the cashews. Bring water to a boil.
- Cover and remove from heat.
- Keep covered and soak cashews for 15 minutes.
- Drain and Place in a blender or food processor and blend until creamy -You can add a little dusting of garlic powder, Himalayan salt, and cayenne to taste.