

Dan's Mostly Veggie Lasagna

- 1 pkg. of Lasagna Noodles
- 1 Small onion chopped
- 1 Green Pepper chopped
- 1 Red Pepper Chopped
- Some cooking oil
- 1 pkg. frozen Spinach
- 1 pkg. Cauliflower (with cheese)
- Small can of cooked sliced carrots (drained)
- 2-3 cups frozen, cut Broccoli
- 1/2 can chicken Broth (substitute water for real Vegetarians)
- 2 cans cream of chicken with mushroom soup (just Cream of Mushroom for real Vegetarians)
- 1-2 teaspoons of each: Basil, Oregano, Mrs. Dash Onion and Herb, Mrs. Dash Garlic and Herb, Garlic Powder
- Salt
- 1 pkg. grated Mozzarella cheese (2 cups)
- Parmesan Cheese
- 1/2 cup grated cheddar cheese (sharp)

1. Start cooking the Lasagna Noodles according to the box.
2. Brown the onions for a few minutes with oil and then add the red and green peppers and stir fry until they are tender.
2. Get all other veggies to a cooked stage and then add them together in a pot.
3. Add the 2 cans of Cream of Chicken with mushroom soup, 1/2 can of broth, and spices.
4. Heat until warm. Taste and add salt and other/more spices as needed.
4. Spray 13x9x2 pan with Pam. Add one layer of Lasagna noodles (3) long ways in pan.
5. Spread a layer of the Veggie sauce and sprinkle with parmesan and mozzarella cheese. Add more layers like this making sure to finish with a sauce layer on top. Sprinkle the top with mozzarella cheese and then the half cup of cheddar.
6. Prepare to cover the pan with foil, but spray the side of the foil closest to the cheese with Pam.
7. Bake covered at 425⁰ for 25-30 minutes until it is bubbling around the edges.
8. Uncover and bake an additional 5 minutes to brown the cheese. You may need to turn on the broiler to get the cheese just right.

That's it,
Dan