**Double-Layer Mediterranean Lasagna (by Chef Miguel Larcher)**  
Lasagna noodles, pre-cooked

Tofu Cottage Cheese

1 tofu brick, firm, mashed with a fork or potato masher  
 2 T Better than Sour Cream (optional)  
 2 T Better than Cream Cheese (optional)  
 2 T Vegenaise  
 2 T yeast flakes  
 2 T celery stalk, diced  
 ½ t fresh thyme  
 1 t fresh oregano  
 2 cloves garlic, finely crushed  
 1/8 t cayenne pepper  
 ½ t kosher salt

Mix all the ingredients in a bowl.

Vegetables

1 eggplant, sliced ½ inch thick  
 1 green pepper, diced ¼ inch  
 2 small yellow squash or zucchini, sliced 1/8 inch thick

Tomato Sauce

1 T olive oil  
 1 c onion, diced  
 ¼ c carrots, diced  
 3 T celery, diced  
 3 cloves garlic, finely chopped  
 ½ t fresh sage  
 ½ t fresh rosemary  
 1 t fresh thyme  
 2 T fresh oregano  
 6 basil leaves  
 28 oz Hunt’s diced tomato with basil, garlic, and oregano, blended into a puree  
 29 oz tomato puree

Sauté onions, carrots, garlic, and celery in oil until onion is tender, and then add the two tomato

purees, green onion, sage, and rosemary. Let simmer for 5 minutes, then add thyme, oregano, and

basil, and simmer for another 5 minutes.

Marinated oil

2 Textra virgin olive oil  
 2 T expeller-pressed canola oil  
 2 cloves garlic, finely chopped  
 1 T yeast flakes  
 ½ t dried basil  
 ¼ t dried oregano  
 ¼ t Italian seasoning  
 ½ t kosher salt  
 1/8 t cayenne pepper  
 1 T Rice Parmesan cheese (optional)

Preheat oven to 375 F. Combine all marinade ingredients. Place the vegetables in a bowl, then pour

the marinated oil over them and toss well. Put the vegetables on a cookie sheet and bake for about

15 minutes.

Shape and Bake:

In your lasagna pan, place 1 ½ c tomato sauce, then layer the following:  
 Lasagna noodles

All of the vegetables

1 c Tomato Sauce

¼ c soy mozzarella   
 sprinkle rice parmesan cheese

Lasagna noodles

Tofu Cottage Cheese

Tomato sauce

¼ c soy mozzarella

sprinkle rice parmesan

Lasagna noodles

Tomato sauce

Cover dish with aluminum foil, and bake for 40 minutes. Then add the rest of the soy mozzarella, and sprinkle more Rice Parmesan over the lasagna. Cover the dish, and bake for another 5 minutes. Let lasagna set at room temperature for about 30 minutes before serving.