

Vegan Lasagna

This lasagna is perfect for family dinners or if you have some friends to impress. With a delicious spinach tofu ricotta it is sure to please anyone.

Prep:
20 minutes

Cook:
40 minutes

Ready In:
60 minutes

Servings:
6



Spinach Ricotta

1 block extra firm tofu, pressed and drained

4 cups fresh baby spinach

4 garlic cloves, chopped

1/2 a medium white onion, chopped

4 tbsp nutritional yeast

1 tsp salt

Lasagna

1.5 boxes no boil lasagna noodles*

2 jars oil free marinara**

Prepared tofu ricotta

Instructions

- 1** Preheat oven to 400 degrees (or follow the directions on the lasagna noodles you chose)
- 2** In a food processor add in your tofu ricotta ingredients and pulse blend until mixed. It should be a bit crumbly and wet in texture.
- 3** In the bottom of a 9x9 pan add in 1/2 cup of marinara, then layer 3-4 noodles on the bottom. Spread 1/2 cup of the tofu ricotta on top of the noodles and cover with 1/2 cup more pasta sauce. Repeat this process until all the noodles are gone.
- 4** On the top layer make sure to cover with extra tomato sauce on the top and sides. Once you are done layering the pasta cover the lasagna with tin foil and place in the oven. Bake for 40 minutes. Let cool for about 15 minutes before cutting and serving.
- 5** *I use the jovial brand brown rice lasagna and my pan can only fit about 1.5 boxes. If you can keep layering the noodles you can use 2 full boxes of noodles. Make sure that the noodles are covered in pasta sauce between the layers (if you are using the no boil noodles, this is what makes them cook) ** I use the Lucini brand Tuscan marinara. You may not use all the pasta sauce but again its key to have enough to cook the noodles.