

Vegan gluten-free Lasagna (3 pans)

Sauce

- 3 red onions, diced
- 1 head of garlic, minced (when mincing garlic prepare more for the green layer below)
- 2 bell peppers, diced
- 1 large Italian eggplant, peeled, cubed, microwave covered for 5 minutes (or 2 medium zucchini)
- 1/3 cup olive oil
- 1/3 cup sugar
- 8 teaspoons salt

Sauté until soft (10-15 minutes). Add:

- Four 28 oz cans of crushed red tomatoes
- 1 Tbsp. dried basil
- 1 Tbsp. dried oregano
- 2 teaspoons crushed red pepper

Heat until bubbling. Simmer for at least 5 minutes (cover it, don't let it boil down). Turn off heat.

Add 3 cups hot water and stir

Green layer

- 3 pounds of fresh or frozen spinach
- 5 cloves garlic, minced, sautéed
- 2 Tbsp. Olive oil
- 1 1/2 tsp. salt

In a big heavy pan, preferably a wok, sauté the garlic in olive oil on low for a couple minutes until it becomes fragrant. Add the salt and vegetable of your choice, turn the heat to medium high, stir from the bottom with two wooden spoons until vegetables just barely cooked. They will cook more in the oven later. Set aside.

White layer

- 1 large (English) or 2 medium cucumbers, peeled, remove the seeds
- 2 tsp. salt
- 1/2 tsp black pepper
- 1 package fresh basil

Blend in food processor until in tiny pieces. Add in batches, process until smooth. Add:

- 4 containers firm tofu, pressed

Prepare three 13" x 9" pans

Prepare them all at the same time. Don't make them one at a time or else it will be hard to make them all even. There will be no left over ingredients, spread all ingredients evenly among the three pans.

Add layers in this order:

- 2 ladles of sauce in the bottom of each pan until there is a thin layer
- 3 uncooked gluten-free noodles
- White layer
- 3 uncooked gluten-free noodles
- Spinach layer
- 3 uncooked gluten-free noodles
- Remainder of the sauce

Cover with a cookie sheet upside down for 45 minutes at 350 F. Remove cookie sheet. **Add:**

- 1-1/2 packages Daiya mozzarella

Spread over the top of the 3 pans. Bake another 12 minutes.

Makes three 13x9 pans. Serves 8-10.