

## Vegetable Lasagna, (no tomato sauce)

for the white sauce:

1/4 cup melted butter

1/3 cup flour

1 teaspoon salt

3 cups milk, (may use low fat or skim)

12 lasagna noodles, cooked al dente

1 cup Mozzarella cheese, (may use part skim milk)

for the cheese filling:

2 cups Ricotta or whipped cottage cheese,

...(may use low fat)

2 eggs

1/4 cup grated Parmesan cheese

1 teaspoon dried basil

1/2 teaspoon dried oregano

1/2 teaspoon garlic powder, or to taste

1/4 teaspoon ground black pepper

Preheat oven at 350. Need a 13x9x2 inch ungreased pan.

for the white sauce:

Use a 1 quart saucepan to melt the butter with a low heat.

Stir in the flour and salt.

Cook over a low heat, stirring constantly, until bubbly.

Remove from heat and stir in the milk.

Heat to boiling. Boil and stir 1 minute, stirring constantly.

Cover and keep warm. If the sauce thickens, stir in a little milk until it reaches the desired constancy.

for the filling:

Combine cottage cheese, eggs, Parmesan cheese, basil, oregano, garlic powder and pepper together in a bowl and set aside.

To assemble lasagna:

Place 4 noodles in the bottom of the pan.

Top with half of the cheese filling, 1/2 cup of the Mozzarella cheese and then 4 more noodles.

Then pour and spread half of the white sauce. Place the remaining noodles over that.

Then spread the remaining cheese mixture on top of the noodles.

Pour and spread the remaining white sauce over that.

Sprinkle with the other 1/2 cup Mozzarella cheese.

Bake for 45 minutes.

Let stand 10 minutes before cutting to set.

Makes 12 servings. ....