

Spinach Lasagna

I invented this recipe before I had children when I was doing my best to avoid dairy. It was easy to convert it to be gluten free. This is a great dish for dinner parties or special functions.

Preheat oven to 375°.

2 boxes gluten-free lasagna noodles
4 cups (32 ounces) spaghetti sauce
4 to 6 cups fresh spinach, washed & chopped (or 1 to 2 packages of frozen spinach drained)
Two 16 ounce packages tofu, drained
2 tablespoons oil
1 to 2 cloves garlic, minced
1 large onion, chopped
1 red pepper, diced
2 cups carrots, chopped
2 cups celery, chopped

If using frozen spinach, thaw and drain and set aside. Cook lasagna noodles and drain. Lay out noodles on waxed paper with waxed paper between layers. Grease a 9" x 13" baking pan. Drain tofu. Purée tofu in a food processor with enough water to make a mixture the consistency of ricotta cheese, and set aside. Sauté the onions and red pepper in oil. Add carrots and celery and sauté until soft. Add the spinach. If using fresh spinach, cook just enough to wilt the spinach. If using frozen spinach, sauté to remove any water that did not drain off. Frozen spinach typically holds a lot of water and it will take 2-3 minutes to cook off the excess water. Add garlic and cook for only 1 to 2 minutes being careful not to scorch or burn the garlic.

Place a small amount of spaghetti sauce in the bottom of the greased pan and spread around. Place a layer of noodles on the bottom of the pan. Place a layer of the onion, pepper, carrots and celery mix over the noodles. Add a layer of spinach followed by a generous helping of spaghetti sauce. Finally, add a layer of tofu. Next add another layer of lasagna noodles and repeat the steps until you are at the top of the pan or out of ingredients.

Bake at 375° until hot and bubbly. You can make this in two 8 x 8 pans and freeze one or both if a smaller amount works for your family. I like to make this in two 8" x 8" pans and one we eat that day and one I freeze for another day. You can freeze the lasagna before or after baking it. To use frozen lasagna, simply thaw and heat until hot and bubbly.

This is a recipe you can get creative with. You can use other vegetables. You can add other spices. Have fun with it!

Easy Lasagna Casserole

This has the ingredients of lasagna and tastes just like it, but it's a lot faster and easier to make. As presented here, this is a vegetarian dish; however you can easily add your choice of meat. Additionally, this is a great dish for hiding vegetables. Preheat oven to 375°.

4 to 6 cups acceptable cooked pasta (12 ounce dry package, cooked and drained)

4 cups (32 ounces) spaghetti sauce

Two 16 ounce packages tofu, drained

To taste: salt and pepper

Cook pasta and drain. Drain the tofu and purée in a food processor with about ¼ cup of water, per package, until the consistency is like that of ricotta cheese, adding more water if necessary. The amount of water varies depending upon the brand and firmness of the tofu that you purchased. In a large bowl, combine cooked pasta, with the tofu, salt and pepper and mix well. Add the spaghetti sauce and stir well. Place the lasagna mixture in a 9"x 13" or other large greased casserole dish and bake for about 45 minutes or until it is hot and steaming. You may add meat and/or vegetables to this fast and easy casserole dish.