

Gluten-Free Roasted Vegetable Lasagna

Yield: 6 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/roasted-vegetable-lasagna-recipe-italian-food-forever>

Ingredients:

- 4 cups marinara sauce homemade
- 10 lasagna noodles brown rice, uncooked
- 4 cups vegetables roasted, * see notes
- 1 pound ricotta cheese
- 1 free range egg organic, lightly beaten
- 1 cup grated Parmesan
- 1 dash freshly grated nutmeg
- 8 ounces goat cheese
- 1/4 cup ripe olives sliced
- 2 tablespoons Italian parsley or fresh minced basil
- 1 sweet onion chopped
- 1 green pepper
- 1 cup broccoli florets cut to small, bite size pieces
- 1 cup butternut squash diced small
- 1 cup sliced mushrooms
- 1 eggplant small, peeled and chopped
- 6 garlic cloves peeled, chopped
- 3 tablespoons extra virgin olive oil
- 1 teaspoon herb seasoning Italian, or thyme, sage and oregano
- 2 teaspoons dried basil
- ground pepper fresh, to taste
- sea salt
- 3 tablespoons balsamic vinegar
- 1 yellow peppers
- 1 red sweet pepper cored, seeded, sliced into thin strips or chopped

Nutrition:

1. Calories: 760 calories
2. Carbohydrate: 63 grams
3. Cholesterol: 130 milligrams
4. Fat: 43 grams
5. Fiber: 16 grams
6. Protein: 38 grams
7. SaturatedFat: 21 grams
8. Sodium: 1410 milligrams
9. Sugar: 24 grams

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