

KITCHEN VERDE

OIL-FREE, PLANT-BASED
PRODUCTS THAT TASTE
AS GOOD AS THEY ARE
GOOD FOR YOU!

Recipe 1: Eggplant Meatball Lasagna (Serves 4-6)



Ingredients



- 1 Pint Verde Tofu Ricotta
- 1 Quart Verde Sweet Onion
Marinara
- 1 lb. Verde Eggplant Meatballs
- 1 box Lasagna Noodles

KITCHEN VERDE

OIL-FREE, PLANT-BASED
PRODUCTS THAT TASTE
AS GOOD AS THEY ARE
GOOD FOR YOU!

Process



1. Preheat oven to 425 degrees.
2. Bring a large pot of water to a boil.
3. Add lasagna noodles and cook for 13 minutes, flipping noodles halfway through to make sure the entire noodle is cooked.
4. Drain and rinse with cold water, then lay flat noodles on a plate.



3. Begin Layering Lasagna. Start with $\frac{1}{2}$ c sauce at the bottom of baking dish. Then 1 layer of noodles (My layers used 3 lasagna noodles), $\frac{1}{2}$ c Tofu Ricotta spread evenly.
4. To create the meatball layer, crumble up half of the meatballs and sprinkle over the Tofu Ricotta Layer.
5. Then add another layer of sauce the Lasagna sheets, and repeat the process one more time.
6. Last layer should be sauce on top. Then cover and bake for 15-20 min.

