

Halle Recipes

Zucchini Lasagna

by Jenna Halle

SERVES

9 x 13 pan

Ingredients

- 4 Zucchini
- Ground Beef (or sausage)
- Pizza Sauce
- 1 Large Container of Cottage Cheese
- Mozzarella Cheese
- Parmesan Cheese
- Parsley
- Basie
- Chopped Onion
- Fresh Garlic
- Oregano
- Italian Seasoning
- Salt & Pepper
- Olive Oil

Method

1. Cook hamburger or sausage on the stove with onions. Once it is done cooking, add sauce and spices to the meat.
2. Cut zucchini medium to thin slices and dry them off as you go. Put salt on them to pull out all the extra water. Once cut and dried, put in a pan with a little olive oil til soft. Set aside.

3. Bring out a 9x13 dish Pour sauce on the bottom and lay out zucchini to cover, then put the meat on top.
 4. Layer cottage cheese, parmesan cheese, and mozzarella cheese. Sprinkle some Italian seasoning on top, then add another layer of zucchini and repeat all the layers until pan is full.
 5. Cook 350 for 10 min or until it is warm and the cheese is melted.
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