



Cooking in the Kitchen at Olums

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*Cooking Delicious Recipes
that are Easy & Nutritious!*
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Pesto Zucchini Lasagna

Serves 6

Ingredients:

- 2 Tbsp. olive oil
- ½ pound Italian chicken sausage
- 1 red bell pepper, chopped
- 1 can (14.5 oz) crushed tomatoes
- 2 tsp. oregano
- 1 tsp. garlic powder
- pinch of red pepper flakes
- 2 large zucchini or summer squash
- 1½ cups ricotta cheese
- ¾ cup pesto
- 4 oz. mozzarella, shredded

Directions:

1. Preheat the oven to 425° F.
2. Prepare the zucchini by cutting into long thin strips (about ¼-inch thick).
3. In a large pot or skillet add the olive oil and warm over medium heat. Then add the Italian sausage and cook for 5 minutes. Next add the red bell, tomatoes, oregano, garlic powder, and red pepper flakes. Cook over medium heat for 10 minutes.
4. In a medium bowl mix the ricotta and pesto together.
5. Add about ¾ of the prepared tomato sauce into a 9 x 9-inch baking dish and top with a layer of the sliced zucchini. Top with the ricotta mixture and spread evenly over the dish. Then top with the remaining sliced zucchini. Finish with the remaining tomato sauce and shredded cheese.
6. Bake for 20-30 minutes at 425° F until the cheese is melted. Let cool about 5 minutes before serving.