

Vegan Lasagna with Tofu Ricotta

SERVINGS
10

PREP TIME
45 MIN

COOK TIME
1 HR

TOTAL TIME
1 HR 45 MIN

Layers of hearty mushroom and vegetable filling, creamy tofu ricotta, and rich pasta sauce - this satisfying vegan lasagna is comfort food at its best, and no one will miss the cheese.



ORGANIZING
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Ingredients

Directions

1

- 1 Large Onion
- 1+ Cup Carrots
- 1 Large Celery Rib
- 1 Pkg Baby Bella Mushrooms (16 oz)

PREPARE THE VEGETABLES

- Dice onion, carrots, and celery into small pieces.
- Clean mushrooms, trim stems, and quarter. Pulse in a food processor a few times to finely chop - or chop by hand.

2

- 1-2 tbsp Olive Oil

PREPARE THE VEGETABLE "MEATY" FILLING

- Heat a generous drizzle of olive oil in a large skillet over medium heat.
- Add onions, carrots, and celery. Cook for 3-5 minutes.
- Add mushrooms and stir to combine. Cook until the mushroom liquid is fully absorbed, about 10 minutes, stirring often.

3

- 2 tsp Parsley
- 2 tsp Basil
- 1 tsp Oregano
- 1 tsp Salt
- ½ tsp Cinnamon

SEASON THE VEGETABLE "MEATY" FILLING

- Add all seasonings to the pan and stir well. Cook until the mixture is slightly browned, about 3 minutes.

4

- 1 Pkg Extra Firm Tofu
- ¼ C Italian Breadcrumbs
- ¼ C Non-Dairy Milk
- 3 tbsp Nutritional Yeast
- 1 tsp Garlic Powder
- 1 tsp Onion Powder
- ½ tsp Salt

WHILE THE FILLING IS COOKING, PREPARE THE TOFU RICOTTA

- Drain tofu, break into pieces, and pulse in a food processor to a sandy texture.
- Add breadcrumbs, non-dairy milk, and seasonings. Pulse until fully combined.

5

- 2 Large Jars Pasta Sauce of Choice (28 oz each) *OR* *Homemade Pasta Sauce*
- 1 Pkg No-Cook Lasagna Sheets (12 oz)

ASSEMBLE & BAKE THE LASAGNA

- Preheat oven to 350°.
- Spread a thin layer of pasta sauce on the bottom of a 13x9 pan.
- Layer 1 and 2: Lasagna sheets, thin layer of pasta sauce, tofu ricotta, veggie "meaty" mixture, thin layer of pasta sauce.
- Final layer: Lasagna sheets topped with a thin layer of pasta sauce.
- Bake 50-60 minutes, then remove from oven and let sit 10 minutes.

TO SERVE:

- Serve with optional vegan parmesan and fresh basil.