

Delicious Vegan Zucchini Lasagna

Description

This meal is very satisfying, hearty, and healthy.

Prep time: Ten minutes

Cook time: Thirty-five minutes

Total time: Forty-five minutes

Servings: 4

Ingredients For Walnut Sauce

- 1 cup of walnuts, finely ground
- 1 (25 ounce) jar of marinara sauce, divided
- 1/4 cup of sun-dried tomatoes, chopped

For Lasagna

- A batch of Tofu Ricotta
- 2 medium zucchinis
- 2 tablespoons of nutritional yeast, if desired

Instructions

1. First, preheat the oven to about 375 degrees F, then combine the marinara sauce (minus $\frac{3}{4}$ cup for the pan), walnuts, and sun-dried tomatoes.
2. Cut the zucchini lengthwise using a mandolin into noodles. Then pour the reserved marinara sauce into a large pan.
3. Pour the zucchini noodles into the marinara sauce. Place one third of the tofu ricotta on the zucchini noodles. Then add in the nutritional yeast on the ricotta. Then pour half of the walnut sauce on the top.
4. Add in more zucchini noodles, one third of the tofu ricotta, remaining walnut sauce and nutritional yeast.
5. Then top with a final layer of the tofu ricotta, zucchini noodles, and nutritional yeast. Transfer to the oven and bake for about thirty-five minutes at 375 degrees F.