



Gluten Free Zucchini Lasagna

Ingredients:

1 large zucchini	4 cups tomato puree
1 lb ground beef	12 oz tomato paste
1 lb sausage	1 pkg dry ranch dressing mix
olive oil	1 tsp fresh chopped basil
1 cup fresh chopped mushrooms	1 tsp oregano
1 cup chopped green bell pepper	16 oz small curd cottage cheese
1 cup chopped onion	16 oz mozzarella cheese, grated
1 clove garlic	

DIRECTIONS:

Slice zucchini with a julienne slicer making wide noodles. For a slightly crisp noodle, salt and lay out on a paper towels in single layers to dry. For softer noodles, boil in salted water about 3 minutes, then dry on paper towels while preparing the sauce.

Put fresh tomatoes in food processor or blender. Pulse to slightly puree. Do not liquefy completely. Pour in a large skillet or stock pot.

Saute the mushrooms, green peppers, onions, and garlic in olive oil until tender crisp. Add to tomatoes along with the tomato paste, basil, oregano and ranch dressing mix. Stir well and begin to cook down to a very thick sauce. Stir frequently.

Brown ground beef and sausage. Drain well and add to tomato sauce.

Continue to cook on low until very thick. Add cornstarch if needed to thicken the sauce.

Assemble the lasagna: Grease a 9 x 13 glass baking dish with a thin coat of olive oil. Put the meat sauce in the bottom of the dish. Layer with zucchini noodles, then the cottage cheese and a thin layer of mozzarella. Repeat with meat sauce, noodles, cottage cheese and the rest of the mozzarella.

Bake at 350 for about 45 minutes or until cheese is melted and slightly browned on top. Let set for 15-20 minutes before serving.