Zucchini & cheese lasagna

NIBBLEDISH CONTRIBUTOR

Ingredients

- 12 pcs of lasagna pasta
- 4 small zucchinis, sliced lengthwise

- 300 grams of ricotta cheese
- 1 egg
- 1/2 teaspoon of white pepper
- 1/2 teaspoon of nutmeg
- 1 tablespoon of dried oregano
- 1/2 cup of grated parmesan

- 150 grams of mozzarella, cubed
- 400 ml of passata tomato sauce
- fresh basil leaves
- 1 teaspoon of butter

Instructions

1. Mix ricotta, egg, mozzarella, parmesan, white pepper, nutmeg and oregano.

2. Butter heatproof dish, place layer of lasagna pasta, top with zucchini slices, pour 1/4 of cheese mixture, top with zucchini slices, basil and tomato sauce.
3. Repeat layers using remaining ingredients.
4. Last layer of lasagna pasta should be only sprinkled with cheese mixture and tomato sauce.
5. Bake in preheated oven in 180 C degrees for about 30 minutes then turn off the oven and keep lasagna for another 30 minutes.
6. Serve.

*Use heatproof dish with lid. Bake all the time with lid on.