



very green vegan lasagna

cook time:
75

prep time:
15

featured product:
**POWERHOUSE
SPINACH BLEND**

make something everyone can enjoy, like this very green vegan lasagna! scrumptious & nutritious, warm & satisfying, there is no end to how we describe this lasagna. POWERHOUSE SPINACH BLEND and vegan ricotta pair perfectly with a vegan bechamel sauce on top of classic lasagna noodles. proudly put this vegan dish at the center of your holiday table or bring it to the next festive potluck!



ingredients

6 servings

for the greens:

- 2 (5 oz) packages [organicgirl© POWERHOUSE SPINACH BLEND ?](#)
- 1 tablespoon olive oil
- 1 small onion, thinly sliced
- 4 garlic cloves, finely chopped
- ¼ teaspoon fine sea salt

for the vegan ricotta:

- 1 pound extra-firm tofu, cut into chunks
- ¼ cup lemon juice
- 2 tablespoons nutritional yeast
- 2 tablespoons white miso
- ½ teaspoon fine sea salt

for the vegan bechamel:

- 2 tablespoons olive oil
- 2 tablespoons all-purpose flour
- 2 cups unsweetened soy milk
- ½ teaspoon salt
- ¼ teaspoon black pepper
- ½ cup chopped fresh basil

12 ounces no-boil lasagna noodles

substitutions

? substitute with **SUPERGREENS!**

directions

1. preheat oven to 375°. lightly oil a 9" square baking dish.
2. for the greens: in a medium skillet, heat oil over medium. add onion and sauté until tender, about 6 minutes. add garlic and sauté 1 minute more. stir in greens and salt, and sauté until wilted, about 3 minutes. set aside.
3. for the vegan ricotta: in a food processor combine tofu, lemon juice, nutritional yeast, miso and salt. pulse until finely ground. set aside.
4. for the vegan bechamel: in a medium saucepan, heat oil over medium. whisk in flour until smooth, then gradually whisk in milk, salt and pepper. bring to a simmer and cook, whisking constantly, until thickened. remove from heat and stir in basil.
5. spread a very thin layer of bechamel in the bottom of the prepared pan and top with a layer of noodles, half the ricotta, and half the POWERHOUSE SPINACH BLEND top with a second layer of noodles, remaining ricotta, and remaining POWERHOUSE SPINACH BLEND top with a third layer of noodles, then spread remaining bechamel over the top.
6. cover with foil and bake for 40 minutes. remove foil and bake until golden brown, about 15 minutes. let cool 10 minutes before serving.