

VEGETABLE LASAGNA: LARGE PAN

PAGE I63 • BEST BY:

Directions Thaw in refrigerator or bake straight from freezer. Preheat oven to 375°F/190°C. Remove foil and plastic wrap from baking dish and replace foil. Place dish on a rimmed baking sheet and bake for 1½ hours if thawed, 2 hours if frozen. Remove foil and continue baking for about 20 minutes, or until lasagna is bubbling and cheese is browned. Remove from oven and let stand 10 minutes before slicing and serving.

Recipe from *Fix, Freeze, Feast*, 2nd Edition © 2018 Kati Neville and Lindsay Ahrens, Storey Publishing

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