



Dinner Recipe: Skinny Lasagna

Ingredients

6 garlic cloves (chopped, finely)
Small onion (chopped, finely)
2 zucchinis (sliced thinly)
2 yellow zucchinis (sliced thinly)
16 ounces spinach (whole)
10 mushrooms (sliced)
16 ounces lasagna noodles
16 ounces ricotta cheese
1 jar of marinara sauce
1 ½ pounds ground turkey
1 tsp cumin powder
2 cups skinny mozzarella
2 eggs
Olive oil
Salt to taste

Instructions

1. In a large pan heat 1 teaspoon of olive oil.

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2. Add in 3 cloves of garlic chopped and half an onion.
 3. Fry until lightly brown.
 4. Next, add in ground turkey and cook well.
 5. Add in jar of marinara sauce, salt to taste and cumin and stir.
 6. Let simmer for 10 minutes.
 7. Take another pan and heat 1 teaspoon of olive oil.
 8. Add in 3 cloves of garlic chopped and half an onion.
 9. Fry until lightly brown.
 10. Add in zucchinis, yellow and green, spinach, mushrooms and simmer for 15 minutes.
 11. In a large bowl, add in ricotta cheese and eggs and mix well.
 12. Add in vegetable mixture and mix well.
 13. In a large glass pan layer 3 pasta noodles, covering the bottom of the pan.
 14. Next, add a layer of the veggie and ricotta mixture.
 15. Next, add one layer of mozzarella cheese.
 16. Add another layer of pasta.
 17. Finally add one last layer of meat sauce followed by one layer of mozzarella cheese.
 18. Bake for 30-40 minutes at 375 degrees.