



## Roasted Vegetable Goat Cheese Lasagna

Serves 12

### Ingredients:

1 Box	Barilla® Oven Ready Lasagna
1 Jar	Traditional sauce
5 Oz.	Fresh goat cheese
5 Oz.	Low-fat ricotta cheese
1 Cup	Yellow beets, peeled ½ inch dice
1 Cup	Carrots, peeled and ½ inch dice
1 Cup	Onions, peeled and ½ inch dice
1 Cup	Parsnips, peeled and ½ inch dice
2 Tbsp.	Olive oil
1 Tsp.	Black pepper
1 28. Oz. Can	Diced Tomatoes
1 Cup	Sun-dried tomatoes, diced
1 Tbsp.	Fresh mint, chopped
1 Tbsp.	Fresh oregano, chopped
1 Tbsp.	Fresh parsley, chopped

### Instructions:

1. Preheat oven to 450 degrees.
2. In large mixing bowl combine beets, carrots, onions, parsnips, olive oil and black pepper.
3. Toss to coat well and place on baking sheet.
4. Place in oven and cook for 20 minutes. Remove from oven.
5. Spray non-stick cooking spray into a 13 inch by 9 inch baking pan.
6. In mixing bowl, place pasta sauce, diced tomatoes, sun dried tomatoes and herbs. Stir until well combined.
7. Spread 1 cup sauce in bottom of pan. Layer pasta sheets in pan. Sprinkle 1/3 vegetables over pasta. Top with 1/3 of the goat cheese and low-fat ricotta cheese. Top with 1 cup sauce.
8. Repeat step 6 two more times.
9. Cover loosely with foil and bake 40 minutes. Uncover and bake ten more minutes. 10. Let stand 10 minutes before cutting.

Recipe and photo courtesy of Barilla