

Aunt Syl's Vegetarian Lasagna

¼ cup olive oil
2 large onions, sliced thin
4 medium garlic cloves, minced
1 pound fresh white mushrooms, sliced thin
2 large yellow bell peppers cut into ½-inch dice
1 28-ounce can crushed tomatoes
¼ cup minced fresh parsley leaves
1 teaspoon salt
½ teaspoon ground black pepper
18 dried lasagna noodles
1 pound mozzarella cheese, shredded

Heat the oil in a large saucepan. Add the onions and cook over medium heat until very soft, about 10 minutes. Stir in the garlic and mushrooms and cook until the mushrooms start to throw off their liquid, about 5 minutes. Stir in the bell peppers and cook for 3 more minutes. Add the tomatoes, parsley, salt and pepper to the pan and simmer until the sauce thickens, about 10 minutes. Keep the sauce warm.

Cook the lasagna noodles in salted boiling water until almost al dente. Drain, refresh in a bowl of cold water, and drain again. Lay the noodles out on kitchen towels to soak up excess moisture.

Preheat the oven to 400°. Grease a 13x9-inch baking dish. Smear several tablespoons of tomato sauce (without large chunks of vegetables) across the bottom of the pan. Line the pan with a layer of pasta, making sure that the noodles touch but do not overlap. Spread 1 cup tomato sauce mixture evenly over the pasta. Sprinkle evenly with 2/3 cup mozzarella. Repeat layering of the pasta, tomato sauce and cheese 5 more times.

Bake until the cheese on top turns golden brown in spots and the sauce is bubbling, 20-25 minutes. Remove the pan from the oven, let the lasagna settle for 5 minutes, and cut it into squares.

Serves 8