

The Worlds Most Amazing

# Lasagna

Zucchini and Green Zebra Tomato Lasagna

Prep Time: 60-90 minutes

## **Picnoli Ricotta:**

2 cups raw pine nuts - soaked for 1 hour or more  
2 Tbsp lemon juice  
2 Tbsp nutritional yeast  
1 tsp sea salt  
6 Tbsp filtered water

Place the pine nuts, lemon juice, nutritional yeast, and salt in a food processor and pulse a few times, until thoroughly combined. Gradually add the water and process until the texture becomes fluffy, like ricotta.

## **Tomato Sauce:**

2 cups sun-dried tomatoes - soaked for 2 hours or more  
1 small to medium tomato - diced  
1/4 small onion - chopped  
2 Tbsp lemon juice  
1/4 cup extra-virgin olive oil  
1 Tbsp plus 1 tsp agave nectar  
2 tsp sea salt  
Pinch of hot pepper flakes

Squeeze and drain as much of the water out of the soaked sun-dried tomatoes as you can. Add the drained tomatoes to a Vita-Mix or high-speed blender with the remaining ingredients and blend until smooth.

## **Basil-Pistachio Pesto:**

2 cups packed basil leaves  
1/2 cup pistachios  
1/4 cup plus 2 Tbsp extra-virgin olive oil  
1 tsp sea salt  
Pinch of freshly ground black pepper

Place the pesto ingredients in a food processor and blend until well combined but still slightly chunky.

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**Assembly:**

3 medium zucchini - ends trimmed  
2 Tbsp extra-virgin olive oil  
1 Tbsp finely chopped fresh oregano  
1 Tbsp fresh thyme  
Pinch of sea salt  
Pinch of freshly ground black pepper  
3 medium green zebra tomatoes (or other heirloom variety) - cut in half and then sliced  
Whole basil leaves for garnish

Cut zucchini crosswise in half, or into 3-inch lengths. Using a mandolin or vegetable peeler, cut the zucchini lengthwise into very thin slices. In a medium bowl, toss the zucchini slices with the olive oil and oregano, thyme, salt, and pepper.

**Additional Instructions:**

Line the bottom of a 9x13-inch baking dish with a layer of zucchini slices, each one slightly overlapping another. Spread about 1/3 of tomato sauce over it and top with small dollops of "ricotta" and pesto, using about 1/3 of each. Layer on about 1/3 of the tomato slices. Add another layer of zucchini slices and repeat twice more with the tomato sauce, "ricotta", pesto, and tomato slices. Serve immediately, or cover with plastic and let sit at room temperature for a few hours. Garnish with basil leaves.

**Variations:**

It is best to try to stick with the stated ingredients but it is tough to get heirloom tomatoes in certain times of the year. Another fun way to serve this is in individual serving so you build a serving on a small plate rather than the traditional big lasagna dish and then cut. The presentation is must prettier this way.

**Recipe Credit:**

“Raw Food, Real World”

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