



Roasted Vegetable Lasagna (White Sauce)

Ingredients

1 ea	Eggplant, sliced lengthwise in 1/3 inch slices
3 ea	Zucchini, sliced lengthwise in 1/4 inch slices
3 ea	Red Bell Peppers, seeded and quartered lengthwise
5 Tbsp	Olive Oil, divided
1 tsp	Black Pepper, divided
1 ½ tsp	Salt, divided
5 Tbsp	Unsalted Butter
4 cloves	Garlic, minced
6 Tbsp	All-Purpose Flour
5 ¼ cups	Whole Milk
2 cups	Italian Fontina, grated
1 cup	Parmigiano-Reggiano, grated
5 Tbsp	Fresh Basil, chopped finely
¼ tsp	Fresh Nutmeg, ground
16 ea	Lasagna Noodles
8 oz	Fresh Spinach

Instructions

1. Preheat the oven to 450°F. Brush 2 baking sheets with a tablespoon of olive oil each. Spread the slices of eggplant, zucchini, and red peppers in a single layer between the two pans. Brush the vegetables with the remaining olive oil. Sprinkle the vegetables with the ½ teaspoon black pepper and 1 teaspoon of salt. Bake the vegetables for 15 to 20 minutes or until tender and browned. Do not overcook them. Remove the eggplant and zucchini from the oven and continue cooking the red peppers for an additional 10 minutes. Remove the peppers from the oven and put them in a bowl and cover for 10 minutes. After the peppers have sat, peel and discard their exterior skin.
2. Meanwhile, in a Dutch oven, whisk the garlic in butter over medium heat until the butter is melted and the garlic is fragrant. While continually whisking, add the flour and cook for 2 minutes. Slowly add the milk while whisking constantly, and bring the mixture to a boil. Reduce the heat and simmer for 8 minutes, whisking occasionally. Remove the sauce from the heat and stir in the Fontina, Parmigiano-Reggiano, basil, remaining ½ teaspoon of black pepper, nutmeg, and remaining ½ teaspoon of salt.
3. In a large pan of hot tap water, soak the lasagna noodles for 15 minutes and then pat dry.
4. Reduce the oven to 375°F.
5. To assemble the lasagna, spoon 1 ½ cups of sauce in the bottom of the Simple Lasagna Pan. Lay one noodle in each section of the pan. Top with the spinach and ¼ of the sauce. Top with another noodle and press down. Add the eggplant and zucchini and then ¼ of the sauce. Top with another noodle and press down. Add the red peppers and ¼ of the sauce followed by the last noodles and press down. Finish off the top of the lasagna with the remaining sauce. Spray the foil with non-stick cooking spray and cover the lasagna.
6. Bake the lasagna for 45 minutes, then uncover and bake an additional 25 minutes or until the lasagna is starting to brown and bubble. Allow the lasagna to rest for 10 to 15 minutes before serving.