

GLUTEN-FREE & VEGAN RED PEPPER LASAGNA

Try this **GLUTEN-FREE** and **VEGAN NO-BOIL** recipe for a delicious **RED PEPPER LASAGNA!**



INGREDIENTS



1 Box Brown Rice No-Boil Lasagna Noodles



3 Jars Roasted Red Pepper Sauce



1 Container Vegan Ricotta Cheese



1 Bag Vegan Shredded Mozzarella



1 Whole Block Vegan Parmesan



Fresh Basil (Optional)

INSTRUCTIONS

1. Pre-heat the oven to 375°F and hand shred the vegan parmesan.
2. Pour a large amount of the roasted red pepper sauce into the pan — it is key for the bottom layer to have lots of sauce!
3. Add a layer of the no-boil noodles and the 3 cheeses, topped with sauce.
4. Repeat layering 4 times.
5. Ensure the top layer has extra sauce and cheese for the no-boil lasagna noodles to cook.
6. Bake in the oven for 60 minutes.
7. Garnish with fresh basil and serve to your friends and family. Enjoy!