

Spinach and Tofu Lasagna

Serves 6-8

1 lb firm tofu

25 oz jar of pasta sauce

8-10 ounces of rice lasagna noodles, uncooked

5 oz. fresh spinach

10-16 ounces soy mozzarella, shredded

½ cup rice or soy parmesan “cheese”

Preheat oven to 350 degrees.

Crumble tofu and mix into the pasta sauce. In a 9x13 inch pan, spread a little bit of the sauce on the bottom. Cover sauce with a layer of raw lasagna noodles. Spread half of the pasta sauce/tofu mixture on top of noodles – be sure to cover the noodles completely. Place half of the spinach over sauce. Cover with half of the mozzarella. Repeat. Sprinkle parmesan cheese on top.

Cover with foil and bake for 60-90 minutes. Check that the noodles are soft with a knife or toothpick. Remove from oven and let lasagna set for 5-10 minutes before serving.