



Zucchini Lattice Lasagna

ingredients

- 2 c. Ricotta
- 1 c. Freshly grated Parmesan, plus more for sprinkling
- 2 Large eggs
- Pinch kosher salt
- Pinch Freshly ground black pepper
- 1 1/2 c. Marinara
- 3 large zucchini, cut into wide strips using a Y peeler and drained on paper towels
- 3 c. shredded mozzarella

directions

- Preheat oven to 350°. In a small bowl, stir together ricotta, Parmesan, and eggs and season the ricotta mixture with salt and pepper.
- Spread a thin layer of marinara in a baking dish and layer with two layers of zucchini noodles, ricotta mixture, and mozzarella.
- For the final layer, make a zucchini lattice. Layer zucchini noodles side by side at a diagonal in the baking dish. Lift the bottom half of every other noodle and lay another zucchini noodle across diagonally. Repeat until top layer is full.
- Sprinkle with more Parmesan and season with salt and pepper.
- Bake until totally melty and zucchini is cooked through, 30 minutes.
- Let rest 10 minutes before slicing.