

## **PJ's Sun-dried Tomato and Artichoke Lasagna**

9 dried lasagna noodles  
1 T. oil  
1/2 c. chopped onion  
2 cloves garlic, minced  
1 pkg cremini mushrooms, sliced  
1 16 oz jar sun-dried tomatoes, drained and chopped  
1 10 oz jar marinated artichokes  
1 15 oz container cottage cheese  
3/4 c. grated Parmesan cheese, divided  
1 beaten egg  
1 t. dried basil  
1/2 t. dried oregano  
2 t. dried parsley  
1 c. shredded mozzarella cheese  
1 28 oz jar meatless spaghetti sauce

Cook and drain lasagna noodles.

Cook onion, garlic, and mushrooms in oil till tender. Add sun-dried tomatoes and artichokes and cook for one minute more. Set aside. In a bowl, stir together cottage cheese, 1/2 c. Parmesan, mozzarella, egg and herbs.

Layer accordingly in a pan (9 X 13) that has been lightly sprayed with cook spray.

- spaghetti sauce (1/4)
- noodles (3)
- sun-dried tomato mixture (1/2)
- cheese mixture (1/2)
- spaghetti sauce (1/4)
- noodles (3)
- sun-dried tomato mixture (1/2)
- cheese mixture (1/2)
- spaghetti sauce (1/4)
- noodles (3)
- spaghetti sauce (1/4)

Bake covered with foil at 350° for 40 minutes. Remove foil, sprinkle with remaining 1/4 c. Parmesan and bake 5-10 minutes more.