

Portobello Lasagna

3 ½ lbs Portobello mushrooms
2 medium red bell peppers
2 T Olive oil + some for brushing
1 small onion, chopped
1 clove garlic, minced
¼ c dry red wine
2 T Worcestershire sauce
2 – 28 oz cans Italian tomatoes
2/3 c kalamata olives, pitted and chopped
1 c cold water
9 no-boil lasagna noodles
1 lb ricotta cheese
8 oz soft goat cheese, at room temperature
½ c grated Parmesan cheese
Salt
Black Pepper

Prepare Vegetables:

Remove stems and gills from mushrooms. Quarter and core the bell peppers. Brush mushrooms and peppers with oil and sprinkle with salt and pepper. Roast at 375° for 25 minutes. Cool, then slice very thin.

Prepare Sauce:

Heat 2 T olive oil in large saucepan. Add onions and garlic, cook until tender. Add wine, Worcestershire sauce, tomatoes, olives, and water. Simmer uncovered, stirring occasionally, for 30 minutes.

Assemble:

Spread some sauce on the bottom of 13x9 greased baking dish. Add 3 noodles. Spread with ricotta and bell peppers. Add 3 more noodles. Spread goat cheese and mushrooms. Add some more sauce. Top with another layer of noodles and more sauce. (Reserve some sauce for serving.)

Cover with foil and bake 325° for 1 hour. Remove dish, still covered with foil, for 30 minutes more. Sprinkle top with Parmesan cheese. Melt cheese by returning to oven for 10 minutes. Serve each piece topped with a spoonful of sauce.