

Zucchini Lasagna

2 T. olive oil
1 large onion, chopped
1 clove garlic, minced
1 t. Italian seasoning, crushed
4 c. sliced zucchini
1 can condensed cream of celery soup
2 c. shredded Swiss
1 egg
1 jar (32 oz.) spaghetti sauce
2 T. vinegar plus ½ c. water
9 lasagna noodles, cooked and drained
2 c. shredded mozzarella cheese

Over medium heat, in hot oil, cook onion, garlic, and Italian seasoning until onion is tender. Stir in zucchini. Cook until zucchini is tender and liquid evaporates. Remove from heat. Stir in soup, Swiss, and egg. Set filling aside.

In a medium bowl, stir together spaghetti sauce and vinegar/water combo. Pour ½ of the sauce mixture into a 13 X 9 inch baking dish. Set remainder aside.

Arrange 3 noodles over sauce. Spread with ½ of the zucchini filling. Sprinkle with 1/3 of the mozzarella. Arrange 3 more noodles over cheese. Spread with remaining filling. Sprinkle with another 1/3 of the mozzarella. Top with remaining 3 noodles and remaining sauce.

Bake at 350° for 40 minutes. Sprinkle with remaining 1/3 of the mozzarella. Bake 5 minutes more.

***For less watery lasagna, try leaving out the vinegar and water. Could also add tomato paste to thicken. Could also assemble with uncooked noodles.