

Roasted Red Pepper Lasagna

4 medium sweet red peppers
9 lasagna noodles, cooked and drained
4 garlic cloves, minced
1 T olive oil
1 -28 oz can crushed tomatoes
2 T minced fresh parsley
1 t sugar
1 t dried basil
½ t pepper
¼ c butter
1/3 c flour
½ t salt
¼ t nutmeg
1 ½ c milk
1 c shredded parmesan cheese

Cut each pepper into quarters; remove seeds. Place peppers cut side down, on a foil-lined baking sheet. Broil 4 inches from the heat for 20-25 minutes or until skin is blistered and blackened. Immediately place peppers in a bowl; cover and let stand for 15-20 minutes. Peel off and discard skin. Cut peppers into ¼ inch strips.

In a saucepan, cook red peppers and garlic in oil for 1 minute; add the tomatoes, parsley, sugar, basil and pepper. Simmer, uncovered, for 20 minutes. In a saucepan, melt butter for white sauce. Stir in flour, salt and nutmeg until smooth. Gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened.

Spread 1 c pepper sauce in a 13 x 9 baking dish coated with nonstick cooking spray. Top with 3 noodles, 1 ½ c pepper sauce, 1 c white sauce and 1/3 c parmesan cheese. Repeat layers. Top with remaining noodles, white sauce and pepper sauce. Bake at 350° for 30-35 minutes until bubbly. Sprinkle with remaining cheese.