

## Zucchini Pesto Lasagna (Smitten Kitchen)

Olive oil

3 garlic cloves (2 thinly sliced, 1 minced)

2 ½ lb zucchini (about 5 medium), halved and thinly sliced

Salt, red pepper flakes, and ground black pepper

9 dried lasagna noodles

½ c unsalted butter

½ c all-purpose flour

3 ½ c milk

1 c whole-milk ricotta

½ c basil pesto

1 ¼ c finely grated Parmesan

Prepare zucchini mixture:

In a large skillet on medium, heat ¼ c oil. Add sliced garlic and cook and stir for 30 seconds. Add zucchini, 1 ½ t salt, and red pepper flakes to taste. Increase heat to medium-high and cook stirring occasionally until zucchini becomes soft, about 5 minutes. Reduce heat to medium and cook 15-20 minutes more until zucchini becomes very soft and jammy. Taste and season as needed.

Prepare noodles:

Boil noodles 1 minute less than package directions. Drain.

Prepare the sauce:

In a large saucepan, melt butter over medium-high heat. Add flour and whisk until smooth. Add milk, not too fast, whisking constantly to keep it smooth. Add minced garlic, 1 ½ t salt, and black pepper to taste. Bring to a boil, stirring constantly. Once boiling, reduce heat to medium and simmer 2-3 minutes, continuing to stir. Remove from heat and stir in ricotta.

Assemble lasagna:

½ c ricotta sauce, spread thinly

3 noodles

1 c ricotta sauce

½ zucchini mixture

4 T pesto

1/2 c Parmesan

Repeat noodles through Parmesan

Add 1 more layer of noodles and cover w ricotta sauce, then sprinkle on the rest of the Parmesan.

Bake at 350 degrees covered in foil for 1 hour.