



Tri-Colored Vegetable Lasagna

6 Tomato Flavored Lasagna Sheets	1 red pepper
6 Spinach Flavored Lasagna Sheets	1 small onion
6 Plain Lasagna Sheets	2 cloves garlic
Low-fat Mozzarella	$\frac{1}{4}$ cup olive oil
1 eggplant	1 tablespoons of oregano
1 zucchini	Salt to taste
1 green pepper	8 cups of Nicole Taylor's marinara sauce

Sauté vegetables in olive oil for 5 minutes. Add garlic continue to cook for 2 minutes. Add marinara sauce and oregano. Bring to a boil, reduce heat and simmer for approximately $\frac{1}{2}$ hour. Season with salt and pepper.

Assemble:

Place approximately 1 cup of marinara sauce at the bottom of lasagna pan. Layer with Tomato Lasagna sheet. Sprinkle with low-fat mozzarella.

Repeat process with Spinach Lasagna

Repeat process with Plain Lasagna.

Top layer should have marinara sauce and mozzarella.

Cook for approximately 25 minutes in a 350F oven.

Remove from heat and let sit for approximately 10 minutes,

Sous Chef Rosa Hanslits and Executive Chef Tony Hanslits, Nicole Taylor's Pasta and Market, 1134 E 54th St. Studio C, Indianapolis, 257-7374

<http://nicoletaylorspasta.com/Pasta>

Nutrition Information: 340 Calories, 9 gm fat, 1 gm saturated fat, 0 gm trans fat, 5 mg cholesterol, 55 gm carbohydrate, 13 gm fiber, 13 gm protein, 70 mg sodium

**William K. Nasser, MD 19th Annual Dining A La Heart Fundraiser Event
to benefit THE REVIVING HEART PROGRAM**