



**WILLIAM K. NASSER, MD,
DINING A LA HEART 20TH ANNUAL FUNDRAISER**

TRI-COLORED VEGETABLE LASAGNA

Ingredients

6 tomato flavored lasagna sheets	1 small onion, chopped
6 spinach flavored lasagna sheets	2 cloves garlic
6 plain lasagna sheets	1/8 cup olive oil
low fat mozzarella	1 Tbsp. oregano
1 eggplant, peeled and diced	1/8 tsp. salt
1 zucchini, diced	1/4 tsp. black pepper
1 green pepper, diced	8 cups Nicole Taylor's Marinara sauce
1 red pepper, diced	

Directions

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

Place approximately 1 cup marinara sauce in the bottom of a lasagna pan. Layer with tomato lasagna sheet. Sprinkle with low fat mozzarella cheese. Repeat process with spinach lasagna and plain lasagna. Top layer should have marinara sauce and mozzarella. Bake for 25 minutes in a 350 oven. Remove from oven and let sit for 10 minutes before cutting into portions.

Yield: 8 serving

Executive Chef Tony Hanslits and Sous chef Rosa Hanslits, Nicole Taylor's Pasta and Market, 1134 E 54th St. Indianapolis 317-257-7374

Nutrition Information: 330 Calories, 5 gm fat, 1 gm saturated fat, 0 gm trans fat, 45 mg cholesterol, 40 gm carbohydrate, 3 gm fiber, 20 gm protein, 220 mg sodium

**William K. Nasser, MD 20th Annual Dining A La Heart Fundraiser Event
to benefit THE REVIVING HEART PROGRAM**