

Zucchini and Spinach Lasagna with Paul's Spicy Sauce

1 very large zucchini
4 cups spaghetti sauce, preferably homemade
15 ounces Ricotta cheese
1 large egg
1/4 cup shredded Parmesan cheese
2 cups shredded Mozzarella cheese
4 cups fresh spinach, chopped

Slice your Big-A zucchini 1/8-inch thin with either a mandoline slicer or a knife. You'll want enough to cover two-layers in a 9- x 13-inch pan. Lay the slices on racks and lightly salt each side. Let rest for 1/2 hour, then use paper towels to mop up the moisture from the slices. (Alternatively you could dry-roast them on a grill.)

Pre-heat oven to 375 degrees.

In a bowl, mix the Ricotta and Parmesan cheeses along with the large egg until combined.

In a 9- x 13-inch pan, spread about a cup of the spaghetti sauce over the bottom.

Layer zucchini slices to cover.

Now spread half of the Ricotta cheese mixture over them...

and top with a third of the Mozzarella cheese.

Next spread all the spinach over top...

and top with 1 1/2 cups sauce.

Repeat the layer of zucchini, cheese mixture, another third of Mozzarella, and the rest of the sauce.

Top with a final layer of Mozzarella.

Cover the pan tightly with foil and bake for 50 minutes. Uncover and bake an additional 10 minutes. Let rest for 10 minutes before serving.