

Indian Lasagna

(adapted from Manali Singh)

Ingredients:

- 2 Tsp coconut or olive oil
- 1 Small onion chopped (6-7 oz)
- 1 Tbsp diced garlic
- 4 Ounces green chillies chopped (fresh or canned)
- 1 Red Bell pepper chopped (or substitute hot red pepper)
- 1 Medium tomato chopped
- 2 Cups grated paneer (or substitute Mexican white melting cheese)
- 2 Cups grated mozzarella cheese
- 1 24 oz. bottle of traditional pasta sauce
- 1 Box of oven ready lasagna noodles
- 2 Tbsps of whipping cream
- 1 Tbsp of unsalted butter

Spices:

- 3/4 Tsp garam masala
- 1/4 Tsp turmeric powder
- 1/8 Tsp black pepper
- 1/2 Tsp salt (or to taste)
- 1/4 Tsp cayenne pepper
- 1/4 Tsp cardamon powder
- 2 Tsp fenugreek leaves
- 1 Tbs chopped Cilantro for garnish (optional)

Directions:

Place sauce pan on medium heat and add the butter. When the butter is melted, add the pasta sauce. When the sauce is warm add cayenne pepper, 1/2 tsp of garam masala, cardamon powder, whipping cream and 1 tsp of fenugreek leaves. Blend well and turn off the heat.

Place the oil in a saute skillet and heat on medium. When hot, add the garlic, onion and green chillies. Saute for several minutes and then add the bell pepper and tomatoes. Continue to saute for several more minutes. Blend in 1/4 tsp of turmeric, garam masala, black pepper and salt. Add the paneer cheese and blend it with the oth-

er ingredients. Add 1 tsp of fenugreek leaves and mix in with other ingredients. Remove from the heat and set aside.

Start your oven preheating to 375 degrees.

Spray a 8x8x2 baking dish or pan with cooking spray or coat with oil. In the bottom of the baking dish, place two lasagna noodles side by side, which should cover the bottom of the dish. Put a thin coat of sauce over the noodles then spread 1/3 of the saute mixture on top of the sauce. Next, add 1/2 cup of the mozzarella cheese. Place two noodles on top of the completed layer and repeat. The fourth of top layer gets only the remaining sauce and the remaining 1/2 cup of mozzarella cheese.

Cut a piece of aluminum foil large enough to cover the top of the baking dish with enough excess to fold down over the sides. Spray one side of the foil with cooking spray and cover the baking dish with the foil with the sprayed side down. Place the dish in the oven and bake for 25 minutes. Next, remove the foil, add the garnish, if using, and bake for another 5 minutes. Remove the pan from the oven and allow to cool for ten minutes or so before serving.