

Lentil Lasagna

<u>Amount</u>	<u>Ingredient</u>	<u>Preparation</u>
3 X 100 oz cans	Tomatoes	
2 X 100 oz cans	Crushed tomatoes	
15	Large onion	Chopped
15	Sweet yellow peppers	Chopped
15	Sweet green peppers	Chopped
5 lbs	Fresh mushrooms	Sliced
20 cloves	Garlic	Crushed
3 cups	Canola oil	
½ cup	Oregano	
½ cup	Basil	
½ cup	Thyme	
¼ cup	Salt	
¼ cup	Pepper	
10 lbs	Large green lentils	Cooked until tender
10 lbs	Low fat dry cottage cheese	
10 lbs	Grated low fat Mozzarella cheese	
60 sheets	Whole wheat lasagna noodles	
5 gallons	Water	
	Cilantro	

Chopped canned tomatoes and mix with crushed tomatoes. Sauté onions, peppers, mushrooms and garlic in oil for 5 minutes. Add tomato mixture, oregano, basil, thyme, salt, pepper, and lentils to the sauté mixture. Simmer for one hour and adjust seasoning if necessary.

Pre-heat oven to 350°F.

In a 2 inch X 18 inch container, layer one fifth of the sauce, then one fifth of the cottage cheese and mozzarella cheese. Then cover with lasagna sheets. Repeat this order three more times, then top with more mozzarella cheese. In order to make 5 pans of 20 portions per pan, repeat this step four more times.

Bake 30 to 40 minutes. Serve with tossed salad and garnish with spring of cilantro.

Yield: 100 servings.