

Zucchini Tomato Lasagna

raw recipe / EXCELLENT!!

Can make several hours ahead

Ricotta:

2 c raw pine nuts, **soaked one hour or more** (can substitute walnuts)

2 T fresh lemon juice

~~2 T nutritional yeast~~

1 t salt

6 T filtered water

Place nuts, lemon juice yeast and salt in food processor and pulse a few times until thoroughly mixed. Gradually add water and process until texture becomes fluffy.

Tomato Sauce:

2 c dried tomatoes, **soaked 2 hours or more**

1 small to medium tomato, diced

¼ small chopped onion

2 T fresh lemon juice

¼ c extra virgin olive oil

1 T and 1 tsp agave nectar

2 t salt
Pinch of cayenne pepper

Blend dried tomatoes with agave and olive oil. Add remaining ingredients and pulse just enough to mix and leave chunky.

Basil Pesto:

2 c packed basil leaves, fresh
½ c pistachios
¼ c and 2 T olive oil
1 t salt

Process all ingredients in food processor till slightly chunky.

Zucchini and tomatoes:

3 medium zucchini, ends trimmed
2 T olive oil
1 T fresh, finely chopped oregano (or 1 t dried)
1 T finely chopped thyme (or 1 t dried)
Pinch of salt

Zucchini Tomato Lasagna continued

Whole basil leaves for garnish

Cut zucchini in half crosswise or into 3 inch lengths. Using a mandolin or vegetable peeler cut zucchini lengthwise into very thin slices. In a medium bowl toss zucchini slices with oil, oregano, thyme and salt.

For assembly:

3 medium tomatoes cut in half and sliced

Line bottom of a 9x13 inch pan with zucchini slices, each one slightly overlapping another. Spread one third of the tomato sauce over the zucchini and add a small dollop of ricotta and pesto, using one-third of each.

Layer on one third of the tomato slices. Repeat twice more.

Serve immediately or cover with plastic wrap and let sit at room temperature for several hours. Garnish with basil leaves.

From the kitchen of Melinda Harris