

RECIPE | TOMATOES

# ONE POT LASAGNA



in

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## INGREDIENTS

**2 dry pints** Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, cut in halves

**1 small** Pure Flavor® Craft House Collection® Baby Eggplant, thinly sliced

**1 box** lasagna pasta, broken into 1-2-inch pieces, cooked according to package

**1 small** zucchini, thinly sliced

**16 oz** ricotta cheese

**½ cup** pesto

**½ cup** shredded Parmesan cheese

**3 tbsp** olive oil

**2-3 tbsp** rosemary, oregano or thyme

Salt and freshly ground black pepper, to taste

## DIRECTIONS

- 1** Preheat oven to 400°F and grease baking sheet.
- 2** Brush tomatoes, eggplant and zucchini with oil. Spread out on the prepared sheet and roast for 20 minutes, until lightly golden.
- 3** Toss pasta with olive oil, salt, pepper and place on a platter with several spoonful's of ricotta on top.
- 4** Arrange roasted vegetables over pasta and add more ricotta and pesto.
- 5** Garnish with Parmesan, basil leaves and other herbs.



**30 min**

**10 min** | **20 min**  
PREP. | COOKING



**3-4**



**easy**