



RECIPE | TOMATOES

ONE POT LASAGNA



10 min
PREP.



3-4



easy

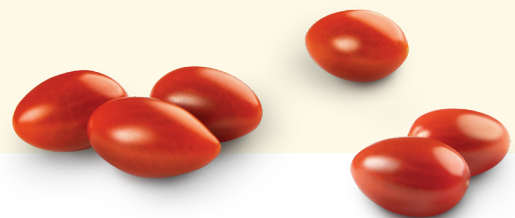
30 min

20 min
COOKING

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

⅓ cup fresh basil
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.

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