

RECIPE | TOMATOES

VEGAN LASAGNA SKILLET



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VEGAN LASAGNA SKILLET

Recipe created by *Hope Monaco*



30 min

15 min | **15 min**
PREP. | COOKING



12



easy

INGREDIENTS

- 12 oz** Pure Flavor® RedRoyals® Sweet Cherry Tomatoes On-The-Vine, divided
- 3** cloves garlic
- 1** zucchini, chopped
- 1** large white onion
- 1** package of lasagna noodles, cooked
- 1** can diced tomatoes
- 24 oz** tomato sauce

- 2 cups** spinach
- 1 cup** cashew cream cheese, divided
- 1 tbsp** olive oil
- 1 tbsp** nutritional yeast
- ½ tsp** pink salt
- ½ tsp** dried oregano
- ½ tsp** basil

DIRECTIONS

- 1** Preheat your oven to 200°F.
- 2** Remove 1 ½ cups of tomatoes from the vine and chop.
- 3** In a large skillet, add your olive oil. Add chopped onions and garlic to sauté on medium heat for 2-3 minutes. Add your chopped zucchini and spinach. Sauté for 5 minutes until the spinach has wilted.
- 4** Add chopped tomatoes to the skillet with canned tomatoes, sauce, & half the cream cheese and mix well.
- 5** Add noodles to the skillet, stirring to coat with all of the ingredients. Top with remaining cashew cream cheese and nutritional yeast.
- 6** Remove skillet from the heat and top it off with 2 vines of tomatoes to roast.
- 7** Place your skillet in the oven and cook for 15 minutes until tomatoes are soft. Remove from oven and serve!

Pro Tip: You can easily substitute gluten-free noodles in this dish.