



RECIPE | TOMATOES

VEGAN LASAGNA SKILLET



15 min
PREP.



12



easy

30 min

15 min
COOKING

INGREDIENTS

Recipe created by Hope Monaco

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 1½ 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.

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