

## Vegan Lasagna



**Preparation time:** 45 min

**Difficulty:** Medium

## Ingredients

- Extra-firm tofu, drained and pressed to remove excess moisture: 15 oz
- Fresh basil leaves: For garnish (optional)
- Fresh lemon juice: 2 tbsp
- Garlic clove, finely chopped: 1
- Italian seasoning: 1 tbsp
- Miso paste, or salt to taste: 1 tbsp
- Nutritional yeast: 2 tbsp
- Olive oil: 1 tbsp
- Organic cane sugar: 1 tbsp
- Pomì Crushed Tomatoes with Garlic: 1 box
- Raw cashews: 2 C
- Red-pepper flakes: 1 tsp
- Salt and pepper: to taste
- Small garlic clove: 1
- Small yellow onion: 1, (about 1 cup)
- Tahini: 1 tbsp
- Uncooked lasagna noodles: 6 to 9
- Vegan Red Wine (optional): 1-2 dashes
- Vegan shredded mozzarella: optional

## For this recipe we used:

Double Concentrated Tomato Paste 2 tbsp



## Preparation

**With layer after layer of delicious flavor, this vegan lasagna needs no cheese. And the sauce - made with our Crushed Tomatoes with Garlic and Pomì Double Concentrated Tomato Paste - is so good, you might find yourself wanting to eat it by the spoonful.**

Preparation:"

1. Heat olive oil in a pot over medium-high heat. Add onion and cook, until translucent while stirring frequently. Deglaze with red wine, then stir in Pomì Double Concentrated Tomato Paste, Italian seasoning and red-pepper flakes. Once combined add in Pomì Crushed Tomatoes with Garlic, crushed tomatoes and sugar. Allow the sauce to come to a simmer, then reduce the heat to low and cook for 10-15 minutes, uncovered.
2. Add garlic, miso paste or salt to taste. You can leave the sauce textured or purée it with a blender, depending on your preference. Remove from heat.
3. Add cashews and garlic to a food processor and process until cashews form a coarse meal. While it's running, dribble 1/2 cup water and lemon juice in. Process until completely smooth.
4. Crumble tofu into the food processor. Add nutritional yeast, tahini and season with salt and pepper. Continue processing until the mixture is smooth and looks like ricotta. Taste test and add more salt or pepper, if needed.
5. Heat oven to 355F, and lightly oil a 8-by-8-inch casserole dish. Bring a large salted pot of water to boil. Cook lasagna noodles according to package instructions.
6. Layer 1 cup of tomato sauce at the bottom of your casserole. Cover with a layer of 2-3 lasagna noodles. Cover the noodles with 1/4 of the vegan ricotta. Cover the ricotta with another layer of noodles, followed by a cup of tomato sauce. Repeat until the casserole is covered and top off with shredded vegan mozzarella.
7. Cover and bake for 30 minutes. Then uncover and bake for another 15 minutes until the top is darkened and lasagna is bubbling.
8. Garnish with fresh basil. Serve hot, and enjoy!

