

# NO-NOODLE ZUCCHINI LASAGNA

Preparation: **40** minutes | Cooking: **30** minutes | Servings: **8**

## INGREDIENTS

*5 medium zucchinis*  
*2 large eggs*  
*1 pound lean ground beef or turkey*  
*1 1/3 cup marina sauce*  
*1/2 cup chopped basil*  
*1 tablespoon minced garlic*  
*1 tablespoon olive oil*  
*1 1/2 teaspoons salt*  
*1/2 teaspoon pepper*  
*1/2 garlic powder*  
*15 ounces whole milk ricotta*  
*8 ounces shredded part-skim mozzarella*



## INSTRUCTIONS

Preheat oven to 350 degrees, and heat grill to medium. Slice the zucchinis lengthwise into 1/4-inch-thick strips, getting 6 slices out of each zucchini. Spray zucchini slices with olive oil, and sprinkle with 1/2 teaspoon salt, 1/8 teaspoon pepper and 1/2 teaspoon garlic powder. Grill zucchini slices, 2-3 minutes on each side, and let sit on towels to soak up moisture. In a large skillet, heat olive oil over medium-high heat about 2 minutes. Add the ground beef/turkey, minced garlic, 1/2 teaspoon salt and 1/4 teaspoon pepper. Continue cooking and breaking up the meat until it is no longer raw, about 5 minutes. Drain into colander, mix in 1 cup of marinara sauce and set aside. In a medium bowl, mix together the ricotta, eggs, basil and remaining salt and pepper. Spread remaining marinara on the bottom of a 9x13 baking dish, and top with a layer of zucchini, a third of the ricotta mixture, a third of the meat and a third of the shredded mozzarella. Repeat two more times until all ingredients are gone. Bake uncovered until the cheese is golden, about 30 minutes.