

## Meat Lovers Meatless Lasagna

1lb Firm Tofu (not silken)  
1 tbsp garlic powder  
1 tbsp parsley  
1 tbsp nutritional yeast  
1 tsp oregano  
1 tsp basil  
1 tsp olive oil  
1 tsp lemon juice  
s & p to taste  
3 Tbsp Extra Virgin Olive Oil  
½ cup finely chopped onion  
2 garlic cloves, minced  
1 Roll Gimmee Lean Sausage  
1 Bag Boca meat crumbles  
¼ tsp Sage  
½ tsp Fennel Seeds  
2 Jars Favorite Pasta Sauce  
12 Whole Grain or Gluten-Free Lasagna Noodles  
1 Package vegan mozzarella cheese  
3 Tbsp Nutritional Yeast

Preheat oven to 375 degrees.

### Ricotta

Drain tofu and pulse in food processor. Add garlic powder, parsley, nutritional yeast, oregano, basil, olive oil, lemon juice and salt & pepper. Pulse until just combined. Set aside.

### Meat Sauce

Heat oil in skillet over medium heat. . Add onion and garlic. Gimmee Lean can be sticky and difficult to break apart, so use a knife to slice/dice until chopped. Sausage will still be sticky and will break more easily after being cut. Lightly brown sausage in skillet and add Boca crumbles. Season with sage, fennel and salt and pepper. Cook for 5-8 minutes until browned and heated through. Add sauce and let simmer for 30-60 minutes. Set aside.

Cook noodles to package directions.

To Assemble:

Layer as shown in diagram below. Note: Diagram is off a little. Add some sauce underneath top layer of 'cheese' to soften noodles below.

Cover with foil and bake for 30 minutes. Remove foil and bake for another 10 minutes. Remove from oven and use spatula to spread vegan cheese if needed on the top, as vegan cheese does not melt like dairy cheese. Return to oven for an additional 15 minutes. Allow to cool for 10-15 minutes before serving to set.

1/2 Mozzarella & Sprinkle Ntrnl Yst
1/2 Tofu Ricotta
Noodles
Sauce
1/2 Mozzarella & Sprinkle Nutritional Yeast
1/2 Tofu Ricotta
Noodles
Sauce