

## VEAL VEGETABLE LASAGNA

### Ingredients:

1 lb.	Ground veal
2 tsp.	Olive oil
2	Large yellow bell peppers (cut into sixths)
10 oz.	Fresh spinach (torn)
½ tsp.	Salt
26-28 oz.	Prepared garlic and mushroom pasta sauce
14 ½ oz.	Diced tomatoes, undrained:
10	Uncooked lasagna noodles (not oven-ready)
4 cup	Shredded smoked Mozzarella cheese

### Instructions:

1. Heat oven to 375°F. Heat oil in large nonstick skillet over medium heat. Add peppers; cook 3 to 4 minutes or until crisp-tender, stirring occasionally. Remove from skillet; set aside. Add spinach to same skillet; cook and stir 1 minute or until slightly wilted. Drain excess liquid. Remove from skillet; set aside.
2. Brown ground veal in same skillet over medium heat 7 to 8 minutes or until veal is no longer pink, breaking up into ½-inch crumbles. Pour off drippings. Season with salt. Stir in pasta sauce and tomatoes.
3. Spread 2 cups sauce mixture in 13 x 9-inch baking dish. Place 4 noodles lengthwise and 1 noodle crosswise (break noodle to fit) in a single layer; press lightly into sauce. Layer spinach over noodles. Arrange peppers in single layer over spinach. Sprinkle with half of cheese. Spread 2 ½ cups sauce over cheese. Cover with remaining noodles; press lightly into sauce. Spread remaining sauce over noodles.
4. Cover with aluminum foil; bake in 375°F oven 1 hour. Remove from oven. Sprinkle with remaining cheese. Tent with aluminum foil; let stand 15 minutes before cutting.