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# “Pura vida” lasagna

MAIN DISHES

**Preparation time:** 60 minutes

**Cooking time:** none

**Yield:** 8

Ingredients	Quantity		Method
	Metric	Imperial	
Medium zucchini	2-3	2-3	With a mandoline, cut zucchini lengthwise into very thin slices 1/16 in (2 mm) thick, to form “lasagna noodles.”  In the bottom of a 8”x 8” (20 cm x 20 cm) gratin dish, place zucchini in layers 2 to 3 slices thick and tightly packed together.
Sun-dried tomato sauce	600 g	2 1/2 cups	Top with sun-dried tomato sauce (See recipe on page 11)
Fresh basil	10 g	1/2 cup	
Macadamia ricotta cheese	160 g	2/3 cup	(See recipe on page 12)
Crumesan	15 ml	1 Tbsp.	(See recipe on page 12)
Parsley	15 ml	1 Tbsp.	Continue to assemble lasagna by alternating layers of zucchini, 3/4 cup (160 g) of tomato sauce, fresh basil, zucchini, Macadamia ricotta cheese (mixed with 1/2 Tbsp. water if it is too difficult to spread), zucchini, then the remaining tomato sauce.  Sprinkle top with chopped parsley.  Carefully cut into serving-sized pieces with a sharp knife and sprinkle each serving with crumesan.  Keeps 5 days in the refrigerator in an airtight container.