



Grilled Vegetable Lasagna

Layers of lasagna noodles are interspersed with grilled vegetables, cheese, and tomato sauce, then blanketed with Mornay sauce, for this vegetarian version of lasagna. Although lasagna noodles are used in this recipe, wonton skins, prepared according to package instructions, make a perfect and lighter substitute for traditional lasagna noodles. This dish can be made ahead of time and reheated for a quick weeknight dinner.

Ingredients:

- 1 tablespoon plus 1/4 cup extra-virgin olive oil
- 10 ounces fresh spinach leaves, washed and dried
- 2 zucchini, quartered lengthwise
- 2 yellow crookneck squash, quartered lengthwise
- 2 Japanese eggplants, quartered lengthwise
- 1 1/2 cups portobello mushrooms, gills removed (6 ounces)
- 1 1/2 teaspoons garlic powder
- Kosher salt and freshly ground black pepper
- 2 roasted red bell peppers, chopped (page 170)
- 2 cups ricotta cheese (1 pound)
- 1/2 cup goat cheese (2 ounces), at room temperature
- 1 large egg
- 1/2 cup firmly packed fresh basil leaves, chopped
- 1 tablespoon fresh thyme leaves, chopped

Mornay Sauce

- 2 tablespoons unsalted butter
- 2 tablespoons all-purpose flour
- 1 1/4 cups whole milk
- 1/2 cup grated Parmigiano-Reggiano cheese (2 ounces)
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon freshly ground white pepper

- 5 cups Garden-Fresh Tomato Sauce (page 199)
- 1 pound lasagna noodles, cooked according to package directions
- 1 cup shredded mozzarella cheese (4 ounces)

Equipment: Porcelain coated grid, Grill Gripper, Plate Setter, 9 by 13-inch glass or ceramic baking dish

Set the EGG for direct cooking with the porcelain coated grid.
Preheat the EGG to 500°F.

Heat 1 tablespoon of the olive oil in a large sauté pan on the stovetop over medium heat. Add the spinach and cook for 2 to 3 minutes, until wilted. Set aside.

Brush the zucchini, squash, eggplant, and mushrooms with the remaining 1/4 cup olive oil and season with the garlic powder and salt and pepper. Place the vegetables on the grid. Close the lid of the EGG and grill for 2 minutes per side. Transfer the vegetables to a rimmed sheet pan and let cool slightly.

Using the Grill Gripper and barbecue mitts, carefully remove the grid and add the Plate Setter, legs down. Lower the temperature to 350°F.

Dice the zucchini, squash, eggplant, and mushrooms into 1/2-inch cubes and place in a large bowl. Add the bell peppers and spinach and stir to incorporate. Combine the ricotta cheese, goat cheese, egg, basil, and thyme in a small bowl. Season with salt and pepper and mix well. Set aside.

To make the Mornay sauce, melt the butter in a small saucepan on the stovetop. Add the flour and cook on low heat for 3 minutes, or until the roux is bubbly and the flour is no longer raw. Using a whisk, add the milk. Simmer for 5 minutes, or until thick. Remove the pan from the heat and add the cheese, nutmeg, and pepper. Stir well to combine.

Reserve 2 cups of tomato sauce and keep warm in a small saucepan on the stovetop over low heat. To assemble the lasagna, spread 1 cup of the tomato sauce over the bottom of the baking dish. Add layers, starting with one-third of the noodles, then adding one-half of the grilled vegetables and 1 cup of the tomato sauce. Make 1 more layer and top the layer of tomato sauce with the remaining noodles.

Pour the Mornay sauce evenly over the lasagna ingredients and sprinkle with the mozzarella cheese. Place the baking dish on the Plate Setter and close the lid of the EGG. Bake for 45 minutes, or until the cheese is melted and the lasagna is thoroughly heated. Remove the baking dish and allow the lasagna to rest for 10 minutes.

Cut into 3 by 4-inch pieces and serve with the remaining heated tomato sauce.

Serves 8