

Patata Lasagna

Ingredients

1	Tbsp	olive oil
28	oz	crushed tomatoes, no salt
6	oz	tomato paste, no salt
2	medium	carrots, sliced thinly
1	cup	water
2	garlic cloves	chopped
1	tsp	basil, dry
1	Tbsp	parsley, dry
3	Tbsp	sugar
1/4	tsp	crushed red pepper
16	oz	part skim ricotta
1 1/2	cup	mozzarella
2	large	eggs
1/2	cup	parmesan cheese
3	large	russet potatoes, sliced

Instructions

Saute garlic for 30 seconds in pan, then add sauce ingredients (2-5,7-10), simmer 15 minutes,
In a bowl mix ricotta, parmesan and eggs until blended & smooth, set aside
Use a blender or immersion blender to blend sauce to a smooth consistency
Wash & slice potatoes with mandolin (no need to peel)
Parboil potatoes for 3 minutes, just until pliable
Spray bottom of 9x13 pan with non-stick spray
Starting with sauce, layer potatoes (slightly overlapping), cheese mixture and 1/3 cup
Repeat 2 more times, finish with sauce and last 1/2 cup of mozzarella on top
bake at 350 degrees for 1.5 hours
Let cool 10-15 minutes, then slice into 8 pieces.